

Saaz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **68 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **42 liter(s)** of **76C** water or to achieve **68 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	10 kg (76.9%)	80 %	4
Grain	Carabody	1 kg (7.7%)	75 %	8
Grain	Strzegom Monachijski typ I	1.5 kg (11.5%)	79 %	16
Grain	Pale Cara	0.5 kg (3.8%)	79 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	30 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	10 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Notes

- Brzeczka 22.04
Mech irlandzki 15min
Drożdże 23.04
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