

# Saazny Pilsik

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **8.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (94.3%)	82 %	4
Grain	Weyermann Specjal W	0.3 kg (5.7%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.3 %
Whirlpool	Saaz (Czech Republic)	25 g	15 min	4.3 %
Whirlpool	Marynka	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11 g	Fermentis