

12° Sazz zakwas

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **2 %**
- Size with trub loss **57.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **65 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43 liter(s)** of **76C** water or to achieve **65 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 7.5 kg (68.2%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (9.1%) | 79 % | 7 |
| Grain | Viking Munich Malt | 1 kg (9.1%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 1 kg (9.1%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (4.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 65 g | 60 min | 10.5 % |
| Boil | Sazz | 25 g | 60 min | 4 % |
| Boil | Sazz | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|---------|------------|
| w34/70 | Lager | Slant | 1000 ml | --- |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 2 g | Boil | 10 min |