

## Pils saaza

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.9%)	81 %	4
Grain	Viking-malt dekstrynowy	0.5 kg (9.6%)	79 %	13
Grain	Strzegom Monachijski typ I	0.5 kg (9.6%)	79 %	16
Grain	Zakwaszający	0.2 kg (3.8%)	--- %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	3.3 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	22 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min