

## #45 (K)fake Pils Saaz

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.5 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.7 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.87 kg (96.4%)	81 %	4
Grain	Weyermann - Carapils	0.07 kg (3.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	50 min	3.11 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	3.11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Liquid	64.91 ml	Kveik

### Notes

- wyszło 12 Brix 8,5 litra  
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