

# FAH magnum + saaz

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **1 %**
- Size with trub loss **32.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **36.5 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (85.7%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	60 min	3.2 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	3.2 %
Whirlpool	Saaz (Czech Republic)	120 g	10 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis