

Pils premiant SAAZ

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **5.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.2%) | 79 % | 16 |
| Grain | Carahell | 0.2 kg (3.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 30 g | 80 min | 8.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 80 min | 3.2 % |
| Boil | Saaz (Czech Republic) | 65 g | 20 min | 3.2 % |
| Aroma (end of boil) | saaz | 50 g | 5 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |