

Saaz Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Marynka | 30 g | 90 min | 8.7 % |
| Boil | Saaz (Czech Republic) | 35 g | 30 min | 3.2 % |
| Boil | Saaz (Czech Republic) | 35 g | 15 min | 3.2 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|--------|
| Fining | whirlfloc | 3 g | Boil | 15 min |
|--------|-----------|-----|------|--------|