

# Saaz Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (76.2%)	82 %	4
Grain	castle malting - pilsen	1 kg (23.8%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga MX	15 g	60 min	11 %
Boil	Saaz (Czech Republic) CP	30 g	30 min	3.7 %
Boil	Saaz PP	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - diamond	Lager	Slant	150 ml	---

## Notes

- Woda RO modyfikowana kwasem mlekowym:  
Zacieranie 16L - 3ml  
Wystadzanie 11 - 4 ml  
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