

## 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