

## Pils saaz

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42.6 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **32 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (65.7%)	81 %	4
Grain	Weyermann - Carapils	2.5 kg (23.5%)	78 %	4
Grain	Strzegom Karmel 30	0.5 kg (4.7%)	75 %	30
Grain	Strzegom Wiedeński	0.5 kg (4.7%)	79 %	10
Grain	Acid Malt	0.15 kg (1.4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	55 min	3.7 %
Boil	Saaz (Czech Republic)	70 g	30 min	3.7 %
Boil	Saaz (Czech Republic)	40 g	10 min	3.7 %
Whirlpool	Saaz (Czech Republic)	30 g	0 min	3.7 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	---
Safale US-05	Ale	Dry	11.5 g	---

## Notes

- Brzeczka 03.09.2020  
Warka podwójna  
Blg początkowe 11  
Fermentacja burzliwa 10dni  
Fermentacja cicha od 13.09  
Rozlew 29.09  
Cukier 7g/l  
Blg końcowe 4  
Brak startera  
*Sep 3, 2020, 10:22 AM*