

Pils SAAZ

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (84.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (11.9%)	79 %	16
Grain	Carahell	0.2 kg (3.4%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	80 g	100 min	3.2 %
Boil	Saaz (Czech Republic)	50 g	20 min	3.2 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	3.2 %

Yeasts

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