

# Bezalkoholowe ZP

- Gravity **7.1 BLG**
- ABV ---
- IBU **14**
- SRM **2.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **30 min** at **74C**
- Keep mash **15 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2.2 kg (57.9%)	80 %	4
Grain	Weyermann - Carapils	0.8 kg (21.1%)	78 %	4
Grain	Płatki owsiane	0.8 kg (21.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	50 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saccharomyces ludwigii	Ale	Culture	--- g	---
SafBrew™ LA-01 (Saccharomyces cerevisiae var. chevalieri)	Ale	Culture	--- g	---

## Extras

Type	Name	Amount	Use for	Time
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Other	Sok z derenia	350 g	Bottling	---
Other	Sok z derenia	650 g	Bottling	---