

Low alco pils

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **12**
- SRM **2.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.3 liter(s)**

Steps

- Temp **75 C**, Time **40 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **40 min** at **75C**
- Keep mash **20 min** at **79C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.75 kg (60%)	81 %	4
Grain	Weyermann - Carapils	0.06 kg (4.8%)	78 %	4
Grain	Žytni	0.14 kg (11.2%)	85 %	8
Grain	Płatki owsiane	0.1 kg (8%)	60 %	3
Grain	Pszeniczny	0.2 kg (16%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	30 min	5.2 %
Whirlpool	Saaz (Czech Republic)	20 g	1 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile