Pilsner low ABV

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **15**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Böhmisches Tennenmalz – Pilsener Art (#09)	2 kg *(76.9%)*	80 %	4
Grain	Cara Malz – britisch (#45)	0.4 kg *(15.4%)*	80 %	35
Grain	Spitzmalz (#73)	0.2 kg *(7.7%)*	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Whirlpool	Saaz (Czech Republic)	40 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	1 g	Fermentis

Notes

- Zacieranie infuzyjne
  Nov 8, 2024, 9:44 PM

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