

## Pils special bezalkoholowe

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **2.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **750 liter(s)**
- Total mash volume **1000 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **750 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **2030 liter(s)** of **76C** water or to achieve **2530 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	200 kg (80%)	81 %	4
Grain	Weyermann - Carapils	25 kg (10%)	78 %	4
Grain	Strzegom Pszeniczny	25 kg (10%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1100 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	500 g	20 min	4 %