

Nisko alkoholowy Pils

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **22**
- SRM **2.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **40 min** at **74C**
- Keep mash **15 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.8 kg (90%) | 80.5 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Premiant | 15 g | 60 min | 8 % |