

## 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 | Żytni                | 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 |