

# 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 %