

pils niskoalkoholowy

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **16**
- SRM **2.4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński bestmalz	1.7 kg (89.5%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (10.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	7.1 %
Boil	Saaz (Czech Republic)	5 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	3 g	5 min	4.5 %

Notes

- Po 0,5h zacierania odebrana 1/3 zacieru i gotowanie 25 minut.

Woda kryształ żywiecki + chlorek wapnia -----> siarczki:chlorki 1:2
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