

## Low Alc

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- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **22**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.1 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.5 kg (27%)	85 %	8
Grain	Biscuit Malt	0.2 kg (10.8%)	79 %	45
Grain	Płatki orkiszowe	0.15 kg (8.1%)	60 %	4
Grain	Monachijski	1 kg (54.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	30 min	7.1 %
Boil	Oktawia	5 g	15 min	7.1 %
Boil	Oktawia	10 g	1 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skórki cytrusów	10 g	Boil	10 min