

Malo-alko_2

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **18**
- SRM **8.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.8 kg (64.3%) | 80 % | 7 |
| Grain | Pszeniczny | 0.1 kg (3.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (7.1%) | 60 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.7 kg (25%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Magnum | 10 g | 60 min | 13.5 % |
| Whirlpool | Oktawia | 15 g | 10 min | 7.1 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Other | łuska kukurydziana | 100 g | Mash | 1 min |