

## niskoalkoholowe#2

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- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **13**
- SRM **8.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.9 kg (86.4%)	80.5 %	4
Grain	Strzegom cookie	0.1 kg (4.5%)	80 %	50
Grain	Karmelowy Strzegom 150	0.07 kg (3.2%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.1 kg (4.5%)	68 %	400
Grain	Weyermann - Carafa I	0.03 kg (1.4%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	45 min	6.2 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	12.5 g	Fermentis