

# Niskoalkoholowe coś

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **12**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **40 min** at **70C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (41.7%)	80 %	7
Grain	Monachijski	1 kg (41.7%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (8.3%)	80 %	39
Grain	Abbey Malt Weyermann	0.2 kg (8.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	Equinox	15 g	1 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack`s M44 US West Coast	Ale	Slant	50 ml	---