

## Session lekkie Ale (niskoalkoholowe)

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **24**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado pale base	1.5 kg (55.6%)	80 %	5
Grain	colorado honig	0.3 kg (11.1%)	80 %	5
Grain	golden ale	0.8 kg (29.6%)	80 %	11
Grain	Colorado Crystal	0.1 kg (3.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Sybilla	10 g	15 min	3.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale k-97	Ale	Dry	11.5 g	---