Niskoalkoholowo

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **15**
- SRM **1.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **3.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.2 kg *(18.2%)*	85 %	3
Grain	Pilzneński	0.8 kg *(72.7%)*	81 %	4
Grain	Żytni	0.1 kg *(9.1%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	30 min	11 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.