

## lowalc 2x

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Pilsner malt	1 kg (16.7%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm56	Ale	Liquid	200 ml	fm

### Notes

- piwo podziękowane na 2 fermentory i dolane wody zeby uzyskac 8 blg chmielenie na zimno jedno wiadro 50gr citra drugie 50gr mosaic  
*Jun 9, 2019, 10:14 PM*