

lowalc

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **10**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (89.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.3 kg (10.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 20 min | 2.6 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 0 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|---------|------------------|
| wozem jestem fm 56 | Ale | Liquid | 1000 ml | fermentum mobile |