

# Malo-alko

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **26**
- SRM **4.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.8 kg (64.3%)	80 %	7
Grain	Pszeniczny	0.1 kg (3.6%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (7.1%)	60 %	3
Grain	Żytni	0.5 kg (17.9%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.2 kg (7.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Oktawia	15 g	30 min	7.1 %
Whirlpool	Oktawia	15 g	10 min	7.1 %
Dry Hop	Citra	25 g	20 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	łuska kukurydziana	100 g	Mash	1 min

## Notes

- Wcześniej skleikować/zatrzeć płatki  
*Mar 22, 2021, 2:55 PM*