

# niskoalkoholowe

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **11**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **76 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **81.6C**
- Add grains
- Keep mash **60 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.78 kg (47.1%)	80 %	8
Grain	Bestmalz Carmel Pils	1 kg (26.5%)	75 %	5
Grain	Płatki pszeniczne	1 kg (26.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	10 min	10 %
Whirlpool	Mosaic	5 g	30 min	10 %
Whirlpool	Cascade	15 g	30 min	6 %
Dry Hop	Cascade	35 g	3 day(s)	6 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Zacierałem godzinę w temp 75,6 w 21l wody. Zmierzona gęstość po zatarciu 12. Po dodaniu wody i

gotowaniu brzezka ma ok 6,7 blg  
*Aug 23, 2019, 8:48 PM*