

# Niskoalkoholowe

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **25**
- SRM **10.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński              | 0.6 kg (17.6%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt             | 0.6 kg (17.6%) | 80 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (29.4%)   | 73 %  | 120 |
| Grain | Weyermann - Melanoiden Malt      | 0.2 kg (5.9%)  | 81 %  | 53  |
| Grain | Dekstrynowy                      | 0.2 kg (5.9%)  | --- % | --- |
| Grain | Słód owsiany Fawcett             | 0.2 kg (5.9%)  | 61 %  | 5   |
| Grain | Karmelowy Jasny 30EBC            | 0.2 kg (5.9%)  | 75 %  | 30  |
| Grain | Żytni                            | 0.2 kg (5.9%)  | 85 %  | 8   |
| Grain | Pszeniczny                       | 0.2 kg (5.9%)  | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Marynka | 20 g   | 60 min | 10 %       |
| Whirlpool | Marynka | 10 g   | 20 min | 10 %       |

## Yeasts

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

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 11.5 g        | Fermentis         |