

# Niskoalkoholowe

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (60%)	80 %	5
Grain	Płatki pszeniczne	0.7 kg (18.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (13.3%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.05 kg (1.3%)	75 %	30
Grain	Żytni	0.25 kg (6.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	13.5 %
Boil	Sybilla	20 g	20 min	3.5 %
Boil	Cascade PL	20 g	5 min	5.2 %