

NISKOALKOHOLOWE I

- Gravity **3.6 BLG**
- ABV **1.3 %**
- IBU **8**
- SRM **7.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.9 kg (56.2%)	81 %	4
Grain	Special B Malt	0.2 kg (12.5%)	65.2 %	315
Grain	Viking Pale Ale malt	0.3 kg (18.7%)	80 %	5
Grain	Strzegom Karmel 30	0.1 kg (6.2%)	75 %	30
Grain	Strzegom Karmel 150	0.1 kg (6.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	20 min	10 %
Dry Hop	Lublin (Lubelski)	20 g	7 day(s)	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---