

# Niziołek

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **19**
- SRM **1.9**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.1 kg (100%) | 81 %  | 4   |

Gęstość przed fermentacją około 8 BLG

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 10 g   | 60 min | 8.7 %      |
| Boil    | Puławski | 25 g   | 10 min | 6.9 %      |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory       |
|-------------------|------|--------|--------|------------------|
| Wozem Jestem FM56 | Ale  | Liquid | 800 ml | Fermentum Mobile |