

Low Alc

- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **22**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Żytni | 0.5 kg (27%) | 85 % | 8 |
| Grain | Biscuit Malt | 0.2 kg (10.8%) | 79 % | 45 |
| Grain | Płatki orkiszowe | 0.15 kg (8.1%) | 60 % | 4 |
| Grain | Monachijski | 1 kg (54.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 30 g | 30 min | 7.1 % |
| Boil | Oktawia | 5 g | 15 min | 7.1 % |
| Boil | Oktawia | 10 g | 1 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | skórki cytrusów | 10 g | Boil | 10 min |