

Niskoalkoholowe

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **19**
- SRM **2.8**
- 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 **80 min**
- Evaporation rate **7 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (69.4%)	80 %	5
Grain	Żytni	0.3 kg (8.3%)	85 %	8
Grain	Płatki pszeniczne	0.3 kg (8.3%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (5.6%)	78 %	4
Grain	Pszeniczny	0.3 kg (8.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.5 %
Boil	lunga	30 g	1 min	11 %
Whirlpool	WAI-ITI	10 g	15 min	4.1 %
Whirlpool	Rakau (NZ)	10 g	15 min	9.5 %
Whirlpool	Citra	10 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem Jestem	Ale	Liquid	1000 ml	---

Notes

- WArka dzielona na pół, do jednej połowy litrowy 2 dniowy started z FM56, do drugiej 100 ml gęstwy TYB Hazy Daze
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