

Niskoalkoholowe vol 1

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **13**
- SRM **5.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.5 kg (67.6%) | 79 % | 22 |
| Grain | Płatki owsiane | 1.2 kg (32.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|-----------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Dry Hop | Sorachi Ace | 100 g | 30 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 8 g | Fermentis Division of S.I.Lesaffre |

Notes

- Płatki owsiane -> dodać na wygrzew
Chmiel aromatyczny -> whirlpool 75°C
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