

# Niskoalkoholowy

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **24**
- SRM **11.9**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (46.4%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (35.7%)	79 %	22
Grain	Kawowy Castle	0.1 kg (3.6%)	--- %	520
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (7.1%)	79 %	130
Grain	Strzegom Czekoladowy jasny	0.2 kg (7.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilla (PL)	25 g	10 min	4.6 %
Aroma (end of boil)	Marynka (PL)	25 g	10 min	6.5 %
Boil	Marynka (PL)	10 g	60 min	6.5 %
Boil	Sybilla (PL)	10 g	60 min	4.6 %