

# LOW ALK POLISZ AJPIJEJ

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **20**
- SRM **2.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (75.8%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (6.1%)	60 %	3
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	4
Grain	Żytni	0.1 kg (3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane 2/20	5 g	60 min	9.3 %
Whirlpool	Rody Hodowlane 2/20	20 g	15 min	9.3 %
Whirlpool	Zula	20 g	15 min	8.3 %
Whirlpool	Książęcy	20 g	15 min	7 %
Dry Hop	Książęcy	70 g	3 day(s)	7 %
Dry Hop	Zula	70 g	3 day(s)	8.3 %
Dry Hop	Rody Hodowlane 2/20	70 g	3 day(s)	9.3 %