

# Niskoalkoholowe

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **25**
- SRM **10.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.6 kg (17.6%)	80 %	4
Grain	Viking Pale Ale malt	0.6 kg (17.6%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1 kg (29.4%)	73 %	120
Grain	Weyermann - Melanoiden Malt	0.2 kg (5.9%)	81 %	53
Grain	Dekstrynowy	0.2 kg (5.9%)	--- %	---
Grain	Słód owsiany Fawcett	0.2 kg (5.9%)	61 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.9%)	75 %	30
Grain	Żytni	0.2 kg (5.9%)	85 %	8
Grain	Pszeniczny	0.2 kg (5.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Marynka	10 g	20 min	10 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Fermentis