

# lowalc

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **10**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (89.3%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (10.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	2.6 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wozem jestem fm 56	Ale	Liquid	1000 ml	fermentum mobile