

# Niskie alko

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- Gravity **2.3 BLG**
- ABV **0.8 %**
- IBU **6**
- SRM **1**
- Style **American Pale Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (90.9%)	80 %	4
Grain	Słód Wędzony Steinbach	0.1 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	30 min	10 %
Aroma (end of boil)	Cascade	5 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	---