

# Niskoalkoholowe

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **2.8**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- 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	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Pszeniczny	1 kg (28.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	5 min	12 %
Whirlpool	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem jestem	Ale	Liquid	30 ml	Fermentum Mobile