

# Niskoalkoholowe

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **12**
- SRM **9.6**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (92.3%)	80 %	4
Grain	Strzegom Karmel 600	0.25 kg (7.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	10 min	12 %
Whirlpool	Citra	15 g	40 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	20 ml	Fermentum Mobile