

# Niskoalkoholowe ciemne#1

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **40.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **74 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **81.7C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **-11.2 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	0.45 kg (9.9%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	1.1 kg (24.2%)	80.5 %	9
Grain	Karmelowy Strzegom 150	0.2 kg (4.4%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.4 kg (8.8%)	68 %	400
Grain	Weyermann - Carafa I	0.25 kg (5.5%)	70 %	690
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.3%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (8.8%)	55 %	985
Grain	Viking Pale Ale malt	1.5 kg (33%)	80 %	5
Adjunct	łuska ryżowa	0.1 kg (2.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	East Kent Goldings	20 g	60 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Us-05	Ale	Slant	100 ml	Fermentis
Lallemand Windsor Ale	Ale	Slant	100 ml	lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	100 g	Primary	7 day(s)
Flavor	KAWA	200 g	Primary	3 day(s)
Water Agent	kwask mlekowy	2 g	Mash	---
Flavor	łuska kakaowca	50 g	Primary	3 day(s)

### Notes

- 2 różne warki po 10l zadane różnymi drożdżami. Laktoza dodana do obydwu piw. Kawa tylko do windsora. Prażony Jęczmień dodany do wysładzania. Łuska kakaowca dodana do Us-05  
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