

## P.34 - Niskoalkoholowe

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **7**
- SRM **3.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **11 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Monachijski	1 kg (31.3%)	80 %	16
Grain	Biscuit Malt	0.2 kg (6.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12 %
Whirlpool	Mosaic	5 g	10 min	12 %
Dry Hop	Enigma (AUS)	30 g	2 day(s)	17.2 %
Dry Hop	Motueka	30 g	2 day(s)	7 %
Dry Hop	Nelson Sauvign	30 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile