

# piwo niskoalkoholowe jasne

---

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **36**
- SRM **2.5**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.5 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.7 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 60 min | 13.5 %     |

## Yeasts

| Name                                    | Type  | Form | Amount   | Laboratory |
|-----------------------------------------|-------|------|----------|------------|
| Saccharomyces cerevisiae var.chevalieri | Lager | Dry  | 0.4875 g | ---        |