

niskoalkoholowe#1

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **12**
- SRM **7.1**
- Style **Specialty Beer**

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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

Steps

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

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.9 kg (86.4%)	80.5 %	4
Grain	Strzegom cookie	0.1 kg (4.5%)	80 %	50
Grain	Karmelowy Strzegom 150	0.1 kg (4.5%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.1 kg (4.5%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	45 min	6.2 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis
Us-05	Ale	Dry	12.5 g	Fermentis