

# NISKOALKOHOLOWE

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- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **7**
- SRM **11.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **2.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield  | EBC |
|-------|----------------|--------------|--------|-----|
| Grain | Pilznieński    | 0.4 kg (50%) | 81 %   | 4   |
| Grain | Special B Malt | 0.2 kg (25%) | 65.2 % | 315 |
| Grain | Amber Malt     | 0.2 kg (25%) | 75 %   | 43  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 12 g   | 15 min | 4 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Safale     |