

# NISKOALKOHOLOWE

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **46**
- SRM **2.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **9.52 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.3 kg (61.9%)	79 %	6
Grain	Colorado Honig	0.6 kg (28.6%)	79 %	7.5
Grain	Golden Ale Strzegom	0.2 kg (9.5%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	15 min	6 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Whirlpool	Mosaic	30 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem Jestem	Ale	Liquid	800 ml	Fermentum Mobile