

Niskoalkoholowe

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **25**
- SRM **10.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.6 kg (17.6%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.6 kg (17.6%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (29.4%) | 73 % | 120 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (5.9%) | 81 % | 53 |
| Grain | Dekstrynowy | 0.2 kg (5.9%) | --- % | --- |
| Grain | Słód owsiany Fawcett | 0.2 kg (5.9%) | 61 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.9%) | 75 % | 30 |
| Grain | Żytni | 0.2 kg (5.9%) | 85 % | 8 |
| Grain | Pszeniczny | 0.2 kg (5.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Whirlpool | Marynka | 10 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |