

niskoalkoholowe#2

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **13**
- SRM **8.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- 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 **19.3 liter(s)** of **76C** water or to achieve **25.9 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 | 0.07 kg (3.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (4.5%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.03 kg (1.4%) | 70 % | 690 |

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 |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 12.5 g | Fermentis |