

# Niskoalkoholowe

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **12**
- SRM **9.6**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (92.3%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 600 | 0.25 kg (7.7%) | 68 %  | 601 |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 10 g   | 10 min | 12 %       |
| Whirlpool           | Citra | 15 g   | 40 min | 12 %       |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 20 ml  | Fermentum Mobile |