

NISKOALKOHOLOWE I

- Gravity **3.6 BLG**
- ABV **1.3 %**
- IBU **8**
- SRM **7.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

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

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 0.9 kg (56.2%) | 81 % | 4 |
| Grain | Special B Malt | 0.2 kg (12.5%) | 65.2 % | 315 |
| Grain | Viking Pale Ale malt | 0.3 kg (18.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.1 kg (6.2%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.1 kg (6.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 10 g | 20 min | 10 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 7 day(s) | 5.7 % |

Yeasts

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