

# Niskoalkoholowe- Klarestein

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **4.5**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (66.7%)	80 %	7
Grain	Oats, Flaked	0.4 kg (13.3%)	80 %	2
Grain	Barley, Flaked	0.2 kg (6.7%)	70 %	4
Grain	Briess - Carapils Malt	0.2 kg (6.7%)	74 %	3
Grain	Abbey Malt Weyermann	0.2 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	16 g	20 min	13.2 %
Whirlpool	Centennial	6 g	20 min	10.5 %
Whirlpool	Citra	6 g	20 min	12 %
Whirlpool	Mosaic	6 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Bez wyładzania!!!  
*Aug 8, 2020, 6:34 PM*