

Niskoalkoholowe vol 1

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **13**
- SRM **5.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

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

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (67.6%)	79 %	22
Grain	Płatki owsiane	1.2 kg (32.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Dry Hop	Sorachi Ace	100 g	30 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	8 g	Fermentis Division of S.I.Lesaffre

Notes

- Płatki owsiane -> dodać na wygrzew
Chmiel aromatyczny -> whirlpool 75°C
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