

# piwo niskalkoholowe ciemne

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **25**
- SRM **34**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.7 kg (70%)	80 %	4
Grain	Strzegom Karmel 150	0.1 kg (10%)	75 %	150
Grain	Czekoladowy	0.2 kg (20%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saccharomyces cerevisiae var. chevalieri LA-01	Lager	Dry	0.4875 g	---