

## Test 2/1 (bezalkoholowe)

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **5.1**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **40.4 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **8.5 liter(s) / kg**
- Mash size **74.8 liter(s)**
- Total mash volume **83.6 liter(s)**

### Steps

- Temp **77 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **74.8 liter(s)** of strike water to **80.4C**
- Add grains
- Keep mash **60 min** at **77C**
- Keep mash **3 min** at **78C**
- Sparge using **-25.6 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.8 kg (9.1%)	60 %	3
Grain	Płatki orkiszowe (żytnie)	1 kg (11.4%)	60 %	4
Grain	Cara-Pils/Dextrine (carabody)	5 kg (56.8%)	72 %	10
Grain	Pszeniczny	2 kg (22.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WSL17	Ale	Culture	5000 g	Własne

### Extras

Type	Name	Amount	Use for	Time
Spice	Mieszanka przypraw	150 g	Boil	5 min