Low Alc

- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **22**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.5 kg *(27%)*	85 %	8
Grain	Biscuit Malt	0.2 kg *(10.8%)*	79 %	45
Grain	Płatki orkiszowe	0.15 kg *(8.1%)*	60 %	4
Grain	Monachijski	1 kg *(54.1%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	30 min	7.1 %
Boil	Oktawia	5 g	15 min	7.1 %
Boil	Oktawia	10 g	1 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórki cytrusów	10 g	Boil	10 min