

# Niskoalkoholowe

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 2.25 kg (60%)  | 80 %  | 5   |
| Grain | Płatki pszeniczne     | 0.7 kg (18.7%) | 85 %  | 3   |
| Grain | Płatki owsiane        | 0.5 kg (13.3%) | 85 %  | 3   |
| Grain | Karmelowy Jasny 30EBC | 0.05 kg (1.3%) | 75 %  | 30  |
| Grain | Żytni                 | 0.25 kg (6.7%) | 85 %  | 8   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnum     | 6 g    | 60 min | 13.5 %     |
| Boil    | Sybilla    | 20 g   | 20 min | 3.5 %      |
| Boil    | Cascade PL | 20 g   | 5 min  | 5.2 %      |