

## #19 Niskoalkoholowa ipa

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **2.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Grain	Pszeniczny	1.01 kg (22.4%)	85 %	4
Grain	Płatki owsiane	0.49 kg (10.9%)	85 %	3
Grain	Viking Pale Ale malt	0.5 kg (11.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Amarillo	40 g	5 min	9.5 %
Aroma (end of boil)	Cascade PL	15 g	5 min	5.2 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem jestem	Ale	Liquid	40 ml	---