

## Low alc IPA

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **8**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

### Steps

- Temp **76 C**, Time **60 min**

### Mash step by step

- Heat up **5.6 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (62.5%)   | 80 %  | 5   |
| Grain | Abbey Malt Weyermann | 0.1 kg (6.3%)  | 75 %  | 45  |
| Grain | Strzegom Pszeniczny  | 0.5 kg (31.3%) | 81 %  | 6   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Cascade       | 2.8 g  | 15 min   | 6 %        |
| Aroma (end of boil) | Simcoe        | 4.3 g  | 15 min   | 13.2 %     |
| Dry Hop             | Nelson Sauvín | 10 g   | 2 day(s) | 11 %       |

### Yeasts

| Name      | Type | Form   | Amount  | Laboratory |
|-----------|------|--------|---------|------------|
| Hazy daze | Ale  | Liquid | 1000 ml | ---        |