

□ Low alcohol IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **19**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **79 C**, Time **3 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **79C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Monachijski typ I | 2.03 kg (63.8%) | 80 % | 17 |
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (15.7%) | 85 % | 8 |
| Grain | Płatki ryżowe | 0.5 kg (15.7%) | 70 % | 2 |
| Grain | Cara Gold Castlemalting | 0.15 kg (4.7%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Wai-iti | 30 g | 10 min | 1.6 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12.6 % |
| Dry Hop | Wai-iti | 25 g | 7 day(s) | 1.6 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 10 g | Mash | 63 min |