

## Nisko alkoholowe v2

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **17**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (64.1%)	80 %	5
Grain	Pszeniczny	1 kg (25.6%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.1%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	50 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	500 g	Boil	10 min
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