

# niskoalkoholowa ipa

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pale Ale malt                         | 2.2 kg (56.4%) | 80 %  | 5   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1.2 kg (30.8%) | 80 %  | 20  |
| Grain | Weyermann<br>pszeniczny jasny                | 0.5 kg (12.8%) | 80 %  | 6   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Magnum pl | 10 g   | 60 min   | 12.4 %     |
| Aroma (end of boil) | Cascade   | 20 g   | 10 min   | 6.9 %      |
| Whirlpool           | Cascade   | 60 g   | 5 min    | 6.9 %      |
| Dry Hop             | Citra     | 50 g   | 4 day(s) | 13.2 %     |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory       |
|-------------------|------|--------|--------|------------------|
| wozem jestem FM56 | Ale  | Liquid | 60 ml  | Fermentum Mobile |