

niskoalkoholowa IPA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **11**
- SRM **2.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.3 liter(s)**
- Total mash volume **1.7 liter(s)**

Steps

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

Mash step by step

- Heat up **1.3 liter(s)** of strike water to **87.6C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **3.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.23 kg (53.5%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.04 kg (9.9%) | 61 % | 5 |
| Grain | Pszeniczny | 0.08 kg (18.3%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 0.08 kg (18.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Riwaka | 3 g | 60 min | 4.3 % |
| Dry Hop | Riwaka | 15 g | 2 day(s) | 4.3 % |