

Niskoalkoholowa NEIPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Bestmalz Red X | 1 kg (28.6%) | 79 % | 30 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (28.6%) | 85 % | 5 |
| Grain | Weyermann - Carawheat | 0.5 kg (14.3%) | 77 % | 97 |
| Grain | Oats, Flaked | 1 kg (28.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Mosaic | 25 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 10 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Sorachi Ace | 50 g | 2 day(s) | 10 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |