Niskoalkoholowe Hazy IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **---**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(65.8%)*	81 %	4
Grain	Płatki pszeniczne	0.4 kg *(10.5%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(10.5%)*	85 %	3
Sugar	Maltodektryna	0.5 kg *(13.2%)*	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	25 g	0 min	9.5 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Whirlpool	El Dorado	25 g	0 min	15 %
Dry Hop	Simcoe	10 g	2 day(s)	13.2 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	El Dorado	50 g	2 day(s)	15 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2.5 g	Boil	10 min
Water Agent	Pożywka	1 g	Boil	10 min