

LOW ALCO BETTER IPA GF

- Gravity **5.8 BLG**
- ABV ---
- IBU **17**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1 kg (35.7%)	81 %	4
Grain	Simpsons - Golden Naked Oats	0.6 kg (21.4%)	73 %	20
Grain	Monachijski	0.4 kg (14.3%)	80 %	16
Grain	Żytni	0.4 kg (14.3%)	85 %	8
Grain	Słód owsiany Fawcett	0.4 kg (14.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	20 min	13.7 %
Dry Hop	Nelson Sauvign	50 g	4 day(s)	11 %
Dry Hop	Galaxy	50 g	4 day(s)	14.5 %
Dry Hop	Citra	35 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	1 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	15 g	Mash	60 min