

1% hazy ipa

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **34**
- SRM **2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **3.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	0.2 kg (50%)	80.5 %	2
Grain	Pszeniczny	0.06 kg (15%)	85 %	4
Grain	płatki jęczmienne	0.06 kg (15%)	60 %	4
Grain	Briess - 2 Row Carapils Malt	0.06 kg (15%)	75 %	3
Grain	Żytni	0.02 kg (5%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvin	9 g	30 min	11 %
Dry Hop	Nelson Sauvin	20 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	2 g	Lallemand

Notes

- Sprawdź dry hop na mniejszej probce.
Sprawdź dodatek gliceryny i laktozy
<https://ultralowbrewing.com/low-and-no-alcohol-experimental-brewing-series/>

Zacieranie na chłodno 20stopni, 24h

5,6 blg wyszło. Dodano 2 łyżki miodu. Kwasna ta brzeczka :x
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