

# Low alc Hazy IPA

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **10**
- SRM **2.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **2.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.7 kg (50%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.21 kg (15%)	78 %	20
Sugar	Maltodekstryna	0.49 kg (35%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	8 g	10 min	15 %
Dry Hop	Nelson Sauvín	75 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
1450	Ale	Slant	40 ml	Wyeast