

Low alco

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **43**
- SRM **2.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	2 kg (66.7%)	79 %	4
Grain	Oats, Flaked	1 kg (33.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	20 g	45 min	10.5 %
Boil	Falconer's Flight	30 g	15 min	10.5 %

Yeasts

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