

Low alko currant ipa

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **14**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (57.1%)	80 %	7
Grain	Oats, Flaked	0.5 kg (14.3%)	80 %	2
Grain	Rye, Flaked	0.5 kg (14.3%)	78.3 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (14.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	20 min	12.3 %
Dry Hop	Azacca	60 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	currant	1000 g	Secondary	6 day(s)