

# NISKO ALKO. IPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **33**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.09 kg (34.3%)	81 %	4
Grain	Pszeniczny	1.04 kg (17.1%)	85 %	4
Grain	Karmelowy żytni Strzegom	1.22 kg (20%)	75 %	150
Grain	Żytni	0.87 kg (14.3%)	85 %	8
Grain	Płatki owsiane	0.87 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	43.48 g	30 min	10 %
Whirlpool	Galaxy	43.48 g	30 min	15 %
Whirlpool	Cascade	43.48 g	30 min	6 %
Dry Hop	Cascade	104.35 g	2 day(s)	6 %
Dry Hop	Citra	104.35 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	19.13 g	Danstar