

# niskoalkoholowa ipa

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (56.4%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1.2 kg (30.8%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.5 kg (12.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum pl	10 g	60 min	12.4 %
Aroma (end of boil)	Cascade	20 g	10 min	6.9 %
Whirlpool	Cascade	60 g	5 min	6.9 %
Dry Hop	Citra	50 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wozem jestem FM56	Ale	Liquid	60 ml	Fermentum Mobile