

# Niskoalkoholowa IPA

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **2.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (58.1%)	81 %	4
Grain	Żytni	0.5 kg (23.3%)	85 %	8
Grain	Płatki owsiane	0.4 kg (18.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	100 g	0 min	11 %
Dry Hop	xxx	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---