

Niskoalkoholowa New England (beta)

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **16**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (38.5%)	81 %	4
Grain	Strzegom Wiedeński	0.2 kg (15.4%)	79 %	10
Grain	Płatki owsiane	0.4 kg (30.8%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (7.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.1 kg (7.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	10 g	15 min	13 %
Whirlpool	Simcoe	10 g	15 min	13.2 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Simcoe	20 g	2 day(s)	13.2 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Simcoe	10 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Vermont Ale	Ale	Liquid	9999 ml	Yeast Bay
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