

# Niskoalkoholowe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **37**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58%)	80 %	5
Grain	Żytni	1 kg (29%)	85 %	4
Grain	Karmelowy	0.1 kg (2.9%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.1 kg (2.9%)	75 %	150
Grain	Pszeniczny	0.25 kg (7.2%)	75 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	50 min	13 %
Boil	Citra	10 g	20 min	13 %
Boil	Mosaic	10 g	20 min	13.2 %
Boil	Citra	5 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale