

Niskoalkoholowe Hazy IPA

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **15**
- SRM **2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg (31%)	81 %	4
Grain	Pszeniczny	0.3 kg (13.3%)	85 %	4
Grain	Weyermann - Carapils	1 kg (44.2%)	78 %	4
Grain	Płatki owsiane	0.26 kg (11.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	55 min	12.3 %
Aroma (end of boil)	Amarillo	20 g	2 min	8.3 %
Aroma (end of boil)	Mosaic	40 g	2 min	12.3 %
Dry Hop	Mosaic	55 g	2 day(s)	12.3 %
Dry Hop	Amarillo	33 g	2 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis