

# NISKOALKOHOLOWE NE IPA (05.2020) mppd

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **2**
- SRM **2.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (45.5%)	81 %	4
Grain	Pszeniczny	0.4 kg (18.2%)	85 %	4
Grain	Oats, Flaked	0.3 kg (13.6%)	80 %	2
Grain	Wheat, Flaked	0.3 kg (13.6%)	77 %	4
Grain	Żytni	0.2 kg (9.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	1 min	12 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Slant	100 ml	---

## Notes

- Modyfikacje wody:  
do zacierania (17L) 4,3g cacl<sub>2</sub>; 0,9g nacl; 3,7ml lactic acid;  
do wysładzania: (5L) 1,3g cacl<sub>2</sub>; 0,3g nacl; 1,4ml lactic acid

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