

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 cacl₂; 0,9g nacl; 3,7ml lactic acid;
do wysładzania: (5L) 1,3g cacl₂; 0,3g nacl; 1,4ml lactic acid

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