

## #B022 low alc AIPA

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **39**
- SRM **5.4**
- 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (40%)	81 %	4
Grain	Melanoiden Malt	0.5 kg (20%)	80 %	39
Grain	Strzegom Karmel 30	0.5 kg (20%)	75 %	30
Grain	Płatki owsiane	0.5 kg (20%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %
Boil	Marynka	30 g	3 min	10 %
Boil	Chinook	30 g	3 min	13 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Liście limonki cafir	10 g	Boil	5 min