

## Low alc IPA

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **8**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

### Steps

- Temp **76 C**, Time **60 min**

### Mash step by step

- Heat up **5.6 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (62.5%)	80 %	5
Grain	Abbey Malt Weyermann	0.1 kg (6.3%)	75 %	45
Grain	Strzegom Pszeniczny	0.5 kg (31.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	2.8 g	15 min	6 %
Aroma (end of boil)	Simcoe	4.3 g	15 min	13.2 %
Dry Hop	Nelson Sauvín	10 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Liquid	1000 ml	---