

LOW ALCO BETTER IPA GF

- Gravity **5.8 BLG**
- ABV ---
- IBU **17**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 1 kg (35.7%) | 81 % | 4 |
| Grain | Simpsons - Golden Naked Oats | 0.6 kg (21.4%) | 73 % | 20 |
| Grain | Monachijski | 0.4 kg (14.3%) | 80 % | 16 |
| Grain | Żytni | 0.4 kg (14.3%) | 85 % | 8 |
| Grain | Słód owsiany Fawcett | 0.4 kg (14.3%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Aroma (end of boil) | Citra | 15 g | 20 min | 13.7 % |
| Dry Hop | Nelson Sauvign | 50 g | 4 day(s) | 11 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 14.5 % |
| Dry Hop | Citra | 35 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 1 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 15 g | Mash | 60 min |