

## Low alco

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **43**
- SRM **2.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 2 kg (66.7%) | 79 %  | 4   |
| Grain | Oats, Flaked         | 1 kg (33.3%) | 80 %  | 2   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Falconer's Flight | 20 g   | 45 min | 10.5 %     |
| Boil    | Falconer's Flight | 30 g   | 15 min | 10.5 %     |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |