

# Low Alcohol Hazy IPA Viking

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **58 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **61.8C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (51.2%)	80 %	5
Grain	Słód owsiany Fawcett	0.51 kg (14.9%)	61 %	5
Grain	Viking Wheat Malt	0.51 kg (14.9%)	83 %	5
Grain	viking cara	0.33 kg (9.6%)	75 %	8
Grain	dextrin	0.32 kg (9.4%)	80 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	1 min	12 %
Whirlpool	Citra	10 g	10 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-33	Ale	Dry	11.5 g	Fermentis