

## ☐ Low alcohol IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **19**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **15.9 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **79 C**, Time **3 min**

### Mash step by step

- Heat up **12.7 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **79C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ I	2.03 kg (63.8%)	80 %	17
Grain	Weyermann - Pale Ale Malt	0.5 kg (15.7%)	85 %	8
Grain	Płatki ryżowe	0.5 kg (15.7%)	70 %	2
Grain	Cara Gold Castlemalting	0.15 kg (4.7%)	78 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Wai-iti	30 g	10 min	1.6 %
Aroma (end of boil)	Citra	25 g	10 min	12.6 %
Dry Hop	Wai-iti	25 g	7 day(s)	1.6 %
Dry Hop	Citra	15 g	7 day(s)	12.6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	10 g	Mash	63 min