

niskoalkoholowa ipa

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (56.4%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.2 kg (30.8%) | 80 % | 20 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (12.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Magnum pl | 10 g | 60 min | 12.4 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6.9 % |
| Whirlpool | Cascade | 60 g | 5 min | 6.9 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------------|
| wozem jestem FM56 | Ale | Liquid | 60 ml | Fermentum Mobile |