

Niskoalkoholowe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **37**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (58%) | 80 % | 5 |
| Grain | Żytni | 1 kg (29%) | 85 % | 4 |
| Grain | Karmelowy | 0.1 kg (2.9%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.1 kg (2.9%) | 75 % | 150 |
| Grain | Pszeniczny | 0.25 kg (7.2%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Citra | 5 g | 50 min | 13 % |
| Boil | Citra | 10 g | 20 min | 13 % |
| Boil | Mosaic | 10 g | 20 min | 13.2 % |
| Boil | Citra | 5 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |