

XXV NISKOALKOHOLOWE HAZY IPA

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **19**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.4 liter(s)**

Steps

- Temp **76 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **76C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 0.6 kg (50%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.102 kg (8.5%) | 81 % | 6 |
| Grain | Strzegom Barwiący | 0.018 kg (1.5%) | 68 % | 1300 |
| Grain | Płatki pszeniczne | 0.24 kg (20%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.24 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Chinook | 10 g | 1 min | 13 % |
| Whirlpool | Mosaic | 20 g | 1 min | 10 % |
| Whirlpool | Amarillo | 20 g | 1 min | 9.5 % |
| Dry Hop | Mosaic | 80 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 80 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|------------|
| WLP4044 | Ale | Liquid | 100 ml | --- |