

## Low alc Hazy IPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **10**
- SRM **2.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **2.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński                   | 0.7 kg (50%)  | 81 %  | 4   |
| Grain | Cara Blonde - Castle Malting | 0.21 kg (15%) | 78 %  | 20  |
| Sugar | Maltodekstryna               | 0.49 kg (35%) | 100 % | 0   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Galaxy        | 8 g    | 10 min   | 15 %       |
| Dry Hop | Nelson Sauvín | 75 g   | 3 day(s) | 11 %       |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| 1450 | Ale  | Slant | 40 ml  | Wyeast     |