

#215 Low-alko Black IPA MPPD25

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **36**
- SRM **31.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **75 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **82.9C**
- Add grains
- Keep mash **70 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.8 kg (65.5%)	81 %	4
Grain	Płatki pszeniczne	0.25 kg (9.1%)	60 %	3
Grain	Płatki owsiane	0.25 kg (9.1%)	60 %	3
Grain	Strzegom Karmel 600	0.1 kg (3.6%)	68 %	601
Grain	Carafa special III (na wygrzew)	0.35 kg (12.7%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Simcoe	35 g	5 min	13.2 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Dry Hop	Talus	50 g	5 day(s)	8.2 %
Dry Hop	Citra Cryo	25 g	5 day(s)	21 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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Notes

- Woda do zacierania:
R/O - 5l
Kranówka - 19l
Ph - 5,3 zbite kwasem mlekowym
Gips piwowarski - 1g
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