

## #19 Niskoalkoholowa ipa

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **2.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (55.6%)  | 80 %  | 4   |
| Grain | Pszeniczny           | 1.01 kg (22.4%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.49 kg (10.9%) | 85 %  | 3   |
| Grain | Viking Pale Ale malt | 0.5 kg (11.1%)  | 80 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Citra      | 15 g   | 60 min | 12 %       |
| Aroma (end of boil) | Amarillo   | 40 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Cascade PL | 15 g   | 5 min  | 5.2 %      |
| Aroma (end of boil) | Citra      | 10 g   | 5 min  | 12 %       |

### Yeasts

| Name              | Type | Form   | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| FM56 Wozem jestem | Ale  | Liquid | 40 ml  | ---        |