

#B022 low alc AIPA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **39**
- SRM **5.4**
- 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (40%) | 81 % | 4 |
| Grain | Melanoiden Malt | 0.5 kg (20%) | 80 % | 39 |
| Grain | Strzegom Karmel 30 | 0.5 kg (20%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (20%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 10 min | 10 % |
| Boil | Marynka | 30 g | 3 min | 10 % |
| Boil | Chinook | 30 g | 3 min | 13 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|---------|-------|
| Spice | Liście limonki cafir | 10 g | Boil | 5 min |