

Low Alc NEIPA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.7 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **2.6 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.75 kg (50%)	81 %	4
Grain	Simpsons - Golden Naked Oats	0.3 kg (20%)	73 %	20
Sugar	Maltodekstryna	0.45 kg (30%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	40 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	30 ml	White Labs