

Low Alco Polish IPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (68.9%)	81 %	5
Grain	Pszeniczny	0.5 kg (13.8%)	85 %	4
Grain	Weyermann - Carapils	0.15 kg (4.1%)	78 %	4
Grain	Caraaroma	0.03 kg (0.8%)	78 %	400
Grain	Słód owsiany Fawcett	0.25 kg (6.9%)	61 %	5
Grain	Żytni	0.2 kg (5.5%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane	15 g	40 min	9.3 %
Aroma (end of boil)	Książęcy	25 g	5 min	7 %
Whirlpool	Rody Hodowlane	35 g	30 min	9.3 %
Whirlpool	Książęcy	25 g	30 min	7 %
Dry Hop	Książęcy	100 g	4 day(s)	7 %
Dry Hop	Rody Hodowlane	100 g	4 day(s)	9.3 %
Aroma (end of boil)	Izabella	50 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Żar Tropików	Ale	Liquid	40 ml	FM

Notes

- Żar Tropików to starter 1l
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