

niskoalkoholowa IPA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **11**
- SRM **2.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.3 liter(s)**
- Total mash volume **1.7 liter(s)**

Steps

- Temp **78 C**, Time **60 min**

Mash step by step

- Heat up **1.3 liter(s)** of strike water to **87.6C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **3.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.23 kg (53.5%)	80 %	5
Grain	Słód owsiany Fawcett	0.04 kg (9.9%)	61 %	5
Grain	Pszeniczny	0.08 kg (18.3%)	85 %	4
Grain	Briess - Carapils Malt	0.08 kg (18.3%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Riwaka	3 g	60 min	4.3 %
Dry Hop	Riwaka	15 g	2 day(s)	4.3 %