

Niskoalkoholowa NE IPA Raw Ale

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU ---
- SRM **2.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **76 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **-11 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Płatki pszeniczne	1 kg (22.7%)	60 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (11.4%)	72 %	4
Grain	BESTMALZ - Best Pilsen	0.9 kg (20.5%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cashmere	90 g	---	8.4 %
Dry Hop	Citra	100 g	1 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - Windsor Ale	Ale	Dry	11 g	lallemand