

# Niskoalkoholowa NEIPA

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **104**
- SRM **3.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	0.9 kg (75%)	81 %	6
Grain	Płatki owsiane	0.2 kg (16.7%)	67 %	3
Grain	Żytni	0.1 kg (8.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	20 min	10 %