

# Niskoalkoholowa NEIPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1 kg (28.6%)	79 %	30
Grain	Weyermann - Pale Wheat Malt	1 kg (28.6%)	85 %	5
Grain	Weyermann - Carawheat	0.5 kg (14.3%)	77 %	97
Grain	Oats, Flaked	1 kg (28.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Sorachi Ace	50 g	2 day(s)	10 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile