

Niskoalkoholowe Hazy IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (65.8%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (10.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 85 % | 3 |
| Sugar | Maltodektryna | 0.5 kg (13.2%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |
| Whirlpool | Centennial | 25 g | 0 min | 10.5 % |
| Whirlpool | El Dorado | 25 g | 0 min | 15 % |
| Dry Hop | Simcoe | 10 g | 2 day(s) | 13.2 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | El Dorado | 50 g | 2 day(s) | 15 % |
| Dry Hop | Centennial | 25 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2.5 g | Boil | 10 min |
| Water Agent | Pożywka | 1 g | Boil | 10 min |