

# Niskoalkoholowe IPA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **15**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (15.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (15.9%)	79 %	16
Grain	Strzegom Pale Ale	1.2 kg (38.1%)	79 %	6
Grain	Rye, Flaked	0.5 kg (15.9%)	78.3 %	4
Grain	Pszeniczny	0.3 kg (9.5%)	85 %	4
Grain	Weyermann - Carapils	0.15 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.5 g	60 min	11 %
Whirlpool	Simcoe	40 g	0 min	13.2 %
Dry Hop	Simcoe	60 g	0 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem jestem	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	10 min
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