

Niskoalkoholowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabody	2 kg (40%)	75 %	---
Grain	Pszeniczny	0.5 kg (10%)	--- %	---
Grain	Pale Ale	1.5 kg (30%)	--- %	---
Grain	Monachijski	1 kg (20%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Pretta	15 g	60 min	9 %
Boil	Saaz	15 g	60 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
LAB 01	Ale	Dry	10 g	---