

#B009 lowALC_IPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **24**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (57.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (28.6%) | 85 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (14.3%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Sybilla | 20 g | 10 min | 3.5 % |
| Dry Hop | Sybilla | 30 g | 3 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 5 g | Mash | 60 min |
| Fining | Whirlfloc | 1.25 g | Boil | 10 min |