

# LOW ALC HAZY IPA

---

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **12**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (60.6%)	81 %	4
Grain	Abbey Malt Weyermann	0.3 kg (9.1%)	75 %	45
Grain	Słód pszeniczny Bestmalz	1 kg (30.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	80 ml	Fermentum Mobile
FM11 Wichrowe Wzgórza	Ale	Liquid	80 ml	Fermentum Mobile