

Low alc IPA

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **8**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

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

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (62.5%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.1 kg (6.3%) | 75 % | 45 |
| Grain | Strzegom Pszeniczny | 0.5 kg (31.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Cascade | 2.8 g | 15 min | 6 % |
| Aroma (end of boil) | Simcoe | 4.3 g | 15 min | 13.2 % |
| Dry Hop | Nelson Sauvín | 10 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|---------|------------|
| Hazy daze | Ale | Liquid | 1000 ml | --- |