

Low Alc IPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **36**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (37.5%)	80 %	4
Grain	Malteurop Pale Ale	0.8 kg (25%)	80 %	5
Grain	Strzegom Pszeniczny	0.2 kg (6.3%)	81 %	6
Grain	Oats, Flaked	0.5 kg (15.6%)	80 %	2
Grain	Rye Malt	0.2 kg (6.3%)	63 %	10
Adjunct	Pszenica niesłodowana	0.3 kg (9.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	8.2 %
Whirlpool	Amarillo	20 g	10 min	8.2 %
Dry Hop	Amarillo	45 g	2 day(s)	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc T	1 g	Boil	15 min

Notes

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