

NISKO ALKO. IPA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **33**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **72 C**, Time **90 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.09 kg (34.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1.04 kg (17.1%) | 85 % | 4 |
| Grain | Karmelowy żytni Strzegom | 1.22 kg (20%) | 75 % | 150 |
| Grain | Żytni | 0.87 kg (14.3%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.87 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|----------|----------|------------|
| Whirlpool | Mosaic | 43.48 g | 30 min | 10 % |
| Whirlpool | Galaxy | 43.48 g | 30 min | 15 % |
| Whirlpool | Cascade | 43.48 g | 30 min | 6 % |
| Dry Hop | Cascade | 104.35 g | 2 day(s) | 6 % |
| Dry Hop | Citra | 104.35 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|---------|------------|
| Danstar - Windsor Ale | Ale | Dry | 19.13 g | Danstar |