

# Niskoalkoholowa NE IPA Raw Ale

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **2.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **-11 liter(s)** of **76C** water

## Fermentables

| Type    | Name                   | Amount        | Yield  | EBC |
|---------|------------------------|---------------|--------|-----|
| Grain   | Viking Pale Ale malt   | 2 kg (44.4%)  | 80 %   | 5   |
| Grain   | Płatki pszeniczne      | 1 kg (22.2%)  | 60 %   | 3   |
| Grain   | Cara-Pils/Dextrine     | 1 kg (22.2%)  | 72 %   | 4   |
| Grain   | BESTMALZ - Best Pilsen | 0.4 kg (8.9%) | 80.5 % | 4   |
| Adjunct | łuska ryżowa           | 0.1 kg (2.2%) | --- %  | --- |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Mash    | Cashmere | 90 g   | 60 min   | 8.4 %      |
| Dry Hop | Citra    | 100 g  | 1 day(s) | 14 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| lallemand - Windsor Ale        | Ale  | Dry  | 11 g   | lallemand       |
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry  | 11 g   | Mangrove Jack's |