

# 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