

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 |