

# Niskoalkoholowe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Carabody    | 2 kg (40%)   | 75 %  | --- |
| Grain | Pszeniczny  | 0.5 kg (10%) | --- % | --- |
| Grain | Pale Ale    | 1.5 kg (30%) | --- % | --- |
| Grain | Monachijski | 1 kg (20%)   | --- % | --- |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Amora Pretta | 15 g   | 60 min | 9 %        |
| Boil    | Saaz         | 15 g   | 60 min | 3.2 %      |

## Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| LAB 01 | Ale  | Dry  | 10 g   | ---        |