

# XXV NISKOALKOHOLOWE HAZY IPA

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **19**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.4 liter(s)**

## Steps

- Temp **76 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.2 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **76C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.6 kg (50%)	79 %	6
Grain	Strzegom Pszeniczny	0.102 kg (8.5%)	81 %	6
Grain	Strzegom Barwiący	0.018 kg (1.5%)	68 %	1300
Grain	Płatki pszeniczne	0.24 kg (20%)	85 %	3
Grain	Płatki owsiane	0.24 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Chinook	10 g	1 min	13 %
Whirlpool	Mosaic	20 g	1 min	10 %
Whirlpool	Amarillo	20 g	1 min	9.5 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %
Dry Hop	Amarillo	80 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4044	Ale	Liquid	100 ml	---