

## Low ABV IPA - 2%

Author: David Heath + a guy from Lalemand

Type: All Grain

IBU : 14 (Tinseth)  
 BU/GU : 0.54  
 Colour : 7 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.018  
 Original Gravity : 1.025  
 Final Gravity : 1.010

### Fermentables (615 g)

491 g - Pale Ale Malt 8.5 EBC (79.8%)  
 ^ Lot # 20210909  
 ^ Brouwmaatje (NL) 051.011.5  
 31 g - Acid Malt 5.9 EBC (5%)  
 31 g - Carapils 4 EBC (5%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1  
 31 g - Milk Sugar (Lactose) 0 EBC (5%)  
 31 g - Munich Malt 15 EBC (5%)  
 ^ Brouwmaatje (NL) 051.043.8/1

### Hops (8.6 g)

15 min - 2.6 g - Centennial - 9% (8 IBU)  
 ^ Worchester Hop Shop (UK)  
 15 min - 1 g - Mosaic - 11.6% (4 IBU)  
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 3 g - Centennial - 9% (1 IBU)  
 10 min - 2 g - Mosaic - 11.6% (1 IBU)

### Miscellaneous

Mash - 0.75 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.48 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.46 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.11 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.95 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

1 pkg - Lallemend (LalBrew) Windsor Yeast

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 1.75 L  
 Sparge Water : 6.69 L  
 Boil Time : 60 min  
 Total Water : 8.44 L



7 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 78.9 °C - Strike Temp  
 72 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 Mash pH: 4.88  
 Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 0.9 %, IBU = 13, OG = 1.025, FG = 1.018.