

Bezalkoholowe IPA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **19**
- SRM **2.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 20 g | 60 min | 7.3 % |
| Aroma (end of boil) | Cascade PL | 30 g | 5 min | 7.3 % |
| Whirlpool | Cascade PL | 50 g | 0 min | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale | Dry | 11 g | --- |