

# Bezalkoholowe IPA

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- 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	---