

## Non-Alc Session IPA

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- Gravity **2.8 BLG**
- ABV **1 %**
- IBU **48**
- SRM **1.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **22 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **7.7 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **76 C**, Time **80 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **79.7C**
- Add grains
- Keep mash **80 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.91 kg (73.4%)	80 %	5
Grain	Viking Wheat Malt	0.11 kg (8.9%)	83 %	5
Grain	Oats, Flaked	0.11 kg (8.9%)	80 %	2
Grain	Weyermann - Carafoam	0.11 kg (8.9%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	5 min	9.5 %
Whirlpool	Citra	40 g	45 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem jestem	Ale	Liquid	50 ml	---