Bezalkoholowe IPA DG

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **11**
- SRM **2.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **520 liter(s)**
- Trub loss **5 %**
- Size with trub loss **546 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **627.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **167.2 liter(s)**
- Total mash volume **223 liter(s)**

Steps

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

Mash step by step

- Heat up **167.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **516.4 liter(s)** of **76C** water or to achieve **627.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	55.74 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Chinook	100 g	20 min	13 %
Whirlpool	Chinook	300 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	204.26 g	---