Bezalkoholowe IPA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **12**
- SRM **2.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **49.7 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.36 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	50 g	5 min	7.3 %
Whirlpool	Cascade PL	30 g	0 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	19.64 g	---