

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 | --- |