

# 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 | ---        |