

# Piwo bezalkoholowe ostateczne

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **0.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **273 liter(s)**
- Total mash volume **351 liter(s)**

## Steps

- Temp **45 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **273 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **72C**
- Sparge using **437.5 liter(s)** of **76C** water or to achieve **632.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	50 kg (64.1%)	81 %	---
Grain	Viking Pale Ale malt	13 kg (16.7%)	80 %	5
Grain	Monachijski	10 kg (12.8%)	78 %	---
Grain	Carabody	5 kg (6.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	200 g	60 min	5.7 %
Boil	Amora Preta	300 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LA-01	Ale	Dry	250 g	---