

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 | --- |