

BezAlko

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **70C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (64.5%)	81 %	4
Grain	Viking Pale Ale malt	0.5 kg (16.1%)	80 %	5
Grain	Monachijski	0.4 kg (12.9%)	--- %	---
Grain	Carabody	0.2 kg (6.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	5.7 %
Boil	Książęcy	10 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
La-01	Ale	Dry	10 g	---