

## #44 mini hazy lazy lubelak kveik oslo india pale ale BIAB

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **36**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **6.5 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

### Mash step by step

- Heat up **5.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **71C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 1 kg (100%) | 81 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Oslo | Ale  | Dry  | 2 g    | ---        |

### Notes

- OG przed gotowaniem: 1.034  
OG po gotowaniu: 1.047

FG 1.013

ABV 4.5% Odfermentowanie 72.3%

Wyszło ok 3L,  
biab efficiency: 45.66% :/

29.12.2020 - złane do butelek (FG 1.013) dodane 2g cukru do refermentacji  
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