

## #66 Sprawdźmy Twoją wytrzymałość na ciosy mieczem

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **11.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (37%)	80 %	6.3
Liquid Extract	Bruntal ekstrakt Pale Ale	1.7 kg (31.5%)	70.5 %	35
Liquid Extract	Bruntal ekstrakt pszeniczny	1.7 kg (31.5%)	70.5 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook USA 2019 granulát	8 g	60 min	11.7 %
Boil	Chinook USA 2019 granulát	8 g	30 min	11.7 %
Boil	Mandarina Bavaria DE 2019 granulát	10 g	30 min	7.7 %
Boil	Pacifica NZ 2019 granulát	25 g	30 min	3.6 %
Aroma (end of boil)	Chinook USA 2019 granulát	24 g	10 min	11.7 %
Aroma (end of boil)	Mandarina Bavaria DE 2019 granulát	30 g	10 min	7.7 %
Aroma (end of boil)	Pacifica NZ 2019 granulát	25 g	10 min	3.6 %
Dry Hop	Mandarina Bavaria DE 2019 granulát	50 g	5 day(s)	7.7 %
Dry Hop	Chinook USA 2019 granulát	60 g	5 day(s)	11.7 %
Dry Hop	Pacifica NZ 2019 granulát	50 g	5 day(s)	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	30 ml	FM
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