

# Arabela

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód Pale Ale	3.5 kg (81.4%)	79 %	6
Grain	słód pszeniczny	0.5 kg (11.6%)	82 %	3
Adjunct	płatki owsiane	0.3 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen (RPA)	20 g	20 min	11 %
Boil	African Queen (RPA)	30 g	30 min	11 %
Whirlpool	African Queen (RPA)	40 g	0 min	11 %
Dry Hop	African Queen (RPA)	36.74 g	1 day(s)	11 %

## Yeasts

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