

# Leże i kvicze

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **43**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (47.1%)	80 %	5
Grain	Pszeniczny	1 kg (23.5%)	85 %	4
Grain	Oats, Flaked	1 kg (23.5%)	80 %	2
Grain	Bestmalz Caramell Pils	0.25 kg (5.9%)	74 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	10 min	12 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Calypso	50 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Mokra szyszka  
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