

## [M] Apki lepiej wchodzi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	7.5 kg (75%)	80 %	4
Grain	Viking Wheat Malt	2.5 kg (25%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	5 min	12 %
Whirlpool	Citra	30 g	20 min	12 %
Aroma (end of boil)	Azacca	50 g	5 min	14 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Whirlpool	Azacca	30 g	20 min	14 %
Dry Hop	Azacca	50 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	Fermentum Mobile