

# OlgoMihne

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (9.3%)	83 %	5
Grain	Viking Munich Malt	0.3 kg (5.6%)	78 %	18
Grain	Jęczmień niesłodowany	0.5 kg (9.3%)	75 %	2
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	17 %
Boil	Summit	10 g	10 min	17 %
Boil	Ahtanum	15 g	10 min	5 %
Aroma (end of boil)	Ahtanum	15 g	0 min	5 %

## Yeasts

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