

# Pierwszy Kwik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (57.1%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (42.9%) | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Admiral | 5 g    | 50 min | 12 %       |
| Boil                | Azacca  | 10 g   | 20 min | 13 %       |
| Aroma (end of boil) | Mosaic  | 25 g   | 10 min | 10 %       |
| Whirlpool           | Citra   | 25 g   | 0 min  | 12 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 10 g   | Lallemand  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 3 g    | Mash    | 60 min |

|        |            |       |          |        |
|--------|------------|-------|----------|--------|
| Fining | Wirfloc    | 3 g   | Boil     | 10 min |
| Other  | Witamina C | 1.5 g | Bottling | ---    |

## Notes

- Woda przefiltrowana, odstana.  
*Nov 21, 2021, 9:38 PM*