

Po przerwie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (74.1%) | 85 % | 7 |
| Grain | Płatki orkiszowe | 0.2 kg (2.5%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (3.7%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (2.5%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (2.5%) | 81 % | 70 |
| Grain | Pszeniczny | 1 kg (12.3%) | 85 % | 4 |
| Grain | Cookie | 0.2 kg (2.5%) | 80 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Simcoe | 30 g | 6 min | 13.2 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 1 min | 13.2 % |
| Boil | Nectaron | 30 g | 10 min | 10.5 % |
| Aroma (end of boil) | Nectaron | 30 g | 5 min | 10.5 % |

| | | | | |
|---------------------|----------|------|--------|--------|
| Aroma (end of boil) | Nectaron | 40 g | 1 min | 10.5 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|-------------|
| Hornindal Kveik | Ale | Dry | 2.5 g | Omega Yeast |