

# Powiew lata

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **32**
- SRM **2.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Płatki żytnie	1 kg (31.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.2 kg (6.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Mosaic	20 g	30 min	10 %
Whirlpool	Galaxy	20 g	30 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Fining	łuska ryżowa	100 g	Mash	---
Water Agent	kwask mlekowy	4 g	Mash	---