

## z aronia na kveik voss " urwany daszek " # 69

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (62.5%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (18.8%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 1.5 kg (18.8%) | 85 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time  | Alpha acid |
|---------|------------------------|--------|-------|------------|
| Mash    | chmiel wojticz szyszka | 30 g   | 0 min | 5 %        |

### Yeasts

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

### Extras

| Type   | Name         | Amount | Use for   | Time     |
|--------|--------------|--------|-----------|----------|
| Flavor | sok z aronii | 2000 g | Secondary | 5 day(s) |