#27Wolny weekend

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **38**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg *(64.4%)*	80 %	5
Grain	Weyermann - Carapils	0.5 kg *(6.8%)*	78 %	4
Grain	Pszeniczny	0.5 kg *(6.8%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(6.8%)*	60 %	3
Grain	Płatki owsiane	0.8 kg *(11%)*	60 %	3
Grain	Abbey Malt Weyermann	0.3 kg *(4.1%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	60 min	11.3 %
Boil	Rakau (NZ)	20 g	30 min	9.6 %
Boil	Rakau (NZ)	40 g	10 min	9.6 %
Whirlpool	Sabro	30 g	0 min	15.8 %
Whirlpool	Rakau (NZ)	50 g	0 min	9.6 %
Dry Hop	Rakau (NZ)	60 g	3 day(s)	9.6 %
Dry Hop	Nelson Sauvin	40 g	3 day(s)	11.3 %
Dry Hop	Sabro	30 g	3 day(s)	15.8 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
WLP521 Hornindal Kveik Ale	Ale	Liquid	70 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	300 g	Mash	0 min
Water Agent	gips piwowarski	5 g	Mash	75 min