

#21Po dyżurze

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **55**
- SRM **6.2**
- 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 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **14.3 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	6 kg (69%)	80 %	5
Grain	Weyermann - Carapils	0.7 kg (8%)	78 %	4
Grain	Pszeniczny	0.5 kg (5.7%)	85 %	4
Grain	Abbey Malt Weyermann	0.5 kg (5.7%)	75 %	45
Grain	Płatki pszeniczne	0.5 kg (5.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	40 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	20 g	10 min	11.3 %
Aroma (end of boil)	Sabro	20 g	10 min	15.8 %
Aroma (end of boil)	Mosaic	50 g	10 min	11 %
Whirlpool	Nelson Sauvín	30 g	0 min	11.3 %
Whirlpool	Sabro	40 g	0 min	15.8 %
Whirlpool	mosaic	50 g	0 min	11 %
Dry Hop	Sabro	60 g	4 day(s)	15.8 %

Dry Hop	Nelson Sauvin	50 g	4 day(s)	11.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	300 g	Mash	0 min
Water Agent	gips piwowarski	5 g	Mash	105 min