

## wakacje w Arkham

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (23.1%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%)  | 85 %  | 3   |
| Grain | Strzegom Pilznieński | 0.5 kg (7.7%)  | 80 %  | 4   |

### Hops

| Use for           | Name       | Amount | Time      | Alpha acid |
|-------------------|------------|--------|-----------|------------|
| Whirlpool         | Mosaic     | 30 g   | 30 min    | 13.2 %     |
| Whirlpool         | Citra      | 10 g   | 30 min    | 13.5 %     |
| Whirlpool         | Cascade PL | 30 g   | 30 min    | 4 %        |
| Dry Hop           | Cascade PL | 30 g   | 10 day(s) | 4 %        |
| 1 dzień burzliwej |            |        |           |            |
| Dry Hop           | Citra      | 30 g   | 10 day(s) | 13.5 %     |
| 1 dzień burzliwej |            |        |           |            |
| Dry Hop           | Citra      | 60 g   | 4 day(s)  | 13.5 %     |
| Dry Hop           | Mosaic     | 50 g   | 4 day(s)  | 13.2 %     |
| Dry Hop           | Cascade PL | 40 g   | 4 day(s)  | 4 %        |

**Yeasts**

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM55 Zielone<br>Wzgórze | Ale  | Liquid | 1000 ml | Fermentum Mobile |