# #21Po dyżurze

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- Gravity **19.8 BLG**
- ABV **---**
- 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 Sauvin | 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 Sauvin | 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 % |

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

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

## 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 |