

# B&B Kwas i Kiwi

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiking Pilsner Malt	2.6 kg (46.4%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.5 kg (26.8%)	80 %	6
Grain	Wiking Pale Ale	1 kg (17.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	20 g	20 min	8.5 %
Whirlpool	Nelson Sauvín	20 g	10 min	11 %
Whirlpool	Rivaka	20 g	10 min	4.3 %
Whirlpool	Wai-Iti	20 g	10 min	2.7 %
Dry Hop	Rivaka	30 g	3 day(s)	4.3 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %
Dry Hop	Wai-Iti	30 g	3 day(s)	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Probiotyky	Ale	Dry	1 g	---