

# Leże i kvicze

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **43**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 2 kg (47.1%)   | 80 %  | 5   |
| Grain | Pszeniczny             | 1 kg (23.5%)   | 85 %  | 4   |
| Grain | Oats, Flaked           | 1 kg (23.5%)   | 80 %  | 2   |
| Grain | Bestmalz Caramell Pils | 0.25 kg (5.9%) | 74 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Citra   | 60 g   | 10 min | 12 %       |
| Whirlpool | Citra   | 40 g   | 0 min  | 12 %       |
| Whirlpool | Calypso | 50 g   | 0 min  | 14 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Notes

- Mokra szyszka  
Aug 29, 2023, 7:38 PM