

## Nazwa tymczasowa

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (38.5%)	80 %	5
Grain	Strzegom Pszeniczny	5 kg (38.5%)	81 %	6
Grain	Płatki owsiane	1.5 kg (11.5%)	85 %	3
Grain	Płatki żytnie	1.5 kg (11.5%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Perle	20 g	60 min	7 %
Boil	Amarillo	40 g	10 min	9.5 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Perle	40 g	10 min	7 %
Dry Hop	Amarillo	60 g	7 day(s)	9.5 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %
Dry Hop	Perle	40 g	7 day(s)	7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Kveik	Ale	Liquid	200 ml	Fermentum Mobile
Jeszcze nie wiem ile gęstwy				