

Resurrection

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **5.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3 kg (49.2%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (16.4%) | 80 % | 16 |
| Grain | Pilzneński | 0.75 kg (12.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.2%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.4 kg (6.6%) | 60 % | 4 |
| Grain | Carabody | 0.25 kg (4.1%) | 75 % | 8 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 8 min | 12.9 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 5 min | 12.9 % |
| Boil | Chinook | 50 g | 5 min | 13 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Boil | Amarillo | 50 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 10 g | Mangrove Jack's |
|--------------------------------|-----|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | skórka pomarańczy | 1 g | Boil | 10 min |
| Flavor | skórka cytryny | 1 g | Boil | 10 min |