

## #180 Poproszę dokładkę

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **39**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2.9 kg (87.9%)	80 %	6.7
Grain	Płatki owsiane	0.4 kg (12.1%)	61.2 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial US 2021	20 g	60 min	10.7 %
Boil	Mosaic US 2022	10 g	25 min	12.3 %
Dry Hop	Centennial US 2021	30 g	7 day(s)	10.7 %
Dry Hop	Mosaic US 2022	90 g	7 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile