

# Kłejk 001b

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	4 kg (100%)	82.8 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Magnum	30 g	25 min	13 %
Boil	Cascade	25 g	10 min	7 %
Boil	Cascade	25 g	2 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Liquid	200 ml	Omega