

wakacje w arkham v.2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **11**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (64%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |
| Grain | zakwaszający | 0.1 kg (2%) | 75 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (12%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (12%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Summit | 10 g | 5 min | 15.8 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 12.2 % |
| Aroma (end of boil) | sabro | 50 g | 1 min | 15.8 % |
| Dry Hop | Summit | 40 g | 4 day(s) | 15.8 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 12.2 % |
| Dry Hop | sabro | 50 g | 4 day(s) | 15.8 % |

Yeasts

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

| | | | | |
|-------------------------|-----|-------|--------|-----|
| Wyeast - London Ale III | Ale | Slant | 200 ml | --- |
|-------------------------|-----|-------|--------|-----|