

## z aronia na kveik voss " urwany daszek " # 69

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (18.8%)	79 %	16
Grain	Pszeniczny	1.5 kg (18.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	chmiel wojticz szyszka	30 g	0 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	sok z aronii	2000 g	Secondary	5 day(s)