

#142 O co ci chodzi

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **37**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- 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 **16.4 liter(s)** of **76C** water or to achieve **23.1 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%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial US 2020 granulat	20 g	60 min	10.1 %
Boil	Mosaic US 2020 granulat	10 g	25 min	12.8 %
Dry Hop	Centennial US 2020 granulat	30 g	3 day(s)	10.1 %
Dry Hop	Mosaic US 2020 granulat	90 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand