

# Na Podwórze Jest Kałuża

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 %  | 5   |
| Grain | Bestmalz Carmel Pils | 1 kg (14.3%) | 75 %  | 5   |
| Grain | Pszeniczny           | 1 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 10 g   | 30 min   | 13.2 %     |
| Boil                | Citra  | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Simcoe | 10 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Citra  | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Simcoe | 20 g   | 6 day(s) | 13.2 %     |
| Dry Hop             | Citra  | 20 g   | 6 day(s) | 12 %       |
| Dry Hop             | Kohatu | 30 g   | 6 day(s) | 7.8 %      |

## Yeasts

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

|                               |     |        |       |            |
|-------------------------------|-----|--------|-------|------------|
| WLP518 - Opshaug<br>Kveik Ale | Ale | Liquid | 40 ml | White Labs |
|-------------------------------|-----|--------|-------|------------|

### Extras

| Type   | Name                | Amount | Use for   | Time     |
|--------|---------------------|--------|-----------|----------|
| Spice  | Kilitoria termenska | 20 g   | Boil      | 20 min   |
| Fining | Whirflock           | 5 g    | Boil      | 15 min   |
| Herb   | Kilitoria termenska | 10 g   | Secondary | 3 day(s) |