Pierwszy Kwik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(57.1%)*	81 %	4
Grain	Viking Pale Ale malt	1.5 kg *(42.9%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	5 g	50 min	12 %
Boil	Azacca	10 g	20 min	13 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Whirlpool	Citra	25 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	10 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	3 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Wirfloc	3 g	Boil	10 min
Other	Witamina C	1.5 g	Bottling	---

Notes

- Woda przefiltrowana, odstana.
  Nov 21, 2021, 9:38 PM