

## #68 Kwicz, bobasie

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **42**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **66 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp Pale Ale	2 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2019 granulát	13 g	60 min	3.7 %
Boil	Huell Mellon DE 2019 granulát	13 g	30 min	8.2 %
Aroma (end of boil)	Huell Mellon DE 2019 granulát	13 g	10 min	8.2 %
Dry Hop	Huell Mellon DE 2019 granulát	24 g	5 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	15 ml	FM