

## Apa - co było w lodowce ;)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **46**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (88.9%)	80 %	4
Grain	Cookie 70 ebc viking malt	0.5 kg (11.1%)	70 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Mosaic	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Slant	10 ml	---

### Notes

- Zacieranie 60 min w 65 C.  
72 C na 10 min  
78 C i wygładzanie  
Wysłodzone 24 litry do 11 blg.  
25g Marynka na 60 min  
30g Mosaic na Whirlpool  
Wyszło 11,5 blg? 22 litry do fermentacji  
3 łyżeczki Oslo (12m w lodowce) gestwa  
Fermentacja w 30C  
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