

## Kolejne zwykłe piwo

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **65**
- SRM **3.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (31.3%)	82 %	4
Grain	Viking Wheat Malt	1 kg (31.3%)	83 %	5
Grain	Płatki owsiane	1.2 kg (37.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	7.1 %
Boil	Cascade	35 g	20 min	7.1 %
Aroma (end of boil)	Cascade	20 g	0 min	7.1 %
Whirlpool	Cascade	20 g	20 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik voss	Ale	Slant	100 ml	---