

# Kwach

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (76.5%)	81 %	4
Grain	Carahell	1 kg (11.8%)	77 %	26
Grain	Płatki owsiane	1 kg (11.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Talus	100 g	5 min	11 %
Whirlpool	BRU-1	100 g	5 min	12.4 %
Whirlpool	Amarillo	50 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal kveik	Ale	Slant	100 ml	OmegaLabs