

Leże i kvicze

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **43**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (47.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (23.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 1 kg (23.5%) | 80 % | 2 |
| Grain | Bestmalz Caramell Pils | 0.25 kg (5.9%) | 74 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Citra | 60 g | 10 min | 12 % |
| Whirlpool | Citra | 40 g | 0 min | 12 % |
| Whirlpool | Calypso | 50 g | 0 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Mokra szyszka
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