

## m0s41c

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **50**
- SRM **13**
- Style **Imperial 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 **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (71.4%)	85 %	5
Grain	Simpsons - Golden Naked Oats	1 kg (14.3%)	73 %	20
Grain	Weyermann - Carawheat	1 kg (14.3%)	77 %	125
Sugar	Brown Sugar, Light	0 kg	100 %	16

0.5 kg na ostatnie 10min gotowania, do 19tki ekstraktu

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	30 g	50 min	12.5 %
Wrzucone zaraz po zakończeniu filtracji i rozpoczęciu grzania				
Boil	Mosaic	10 g	60 min	12.5 %
Boil	Mosaic	10 g	10 min	12.5 %
Dry Hop	Mosaic	50 g	6 day(s)	12.5 %
Dry Hop	Mosaic	50 g	5 day(s)	12.5 %
Dry Hop	Mosaic	50 g	4 day(s)	12.5 %
Dry Hop	COLD CRASH	0 g	3 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	100 ml	house culture

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	120 min