

Na nic płacze Apache (Kwejk)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **49**
- SRM **3.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (81.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (9.1%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | lunga | 20 g | 80 min | 10 % |
| Whirlpool | Oktawia | 25 g | 1 min | 9 % |
| Whirlpool | lunga | 5 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 10 ml | FM |