

OlgoMihne

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (74.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (9.3%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.3 kg (5.6%) | 78 % | 18 |
| Grain | Jęczmień niesłodowany | 0.5 kg (9.3%) | 75 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Summit | 20 g | 60 min | 17 % |
| Boil | Summit | 10 g | 10 min | 17 % |
| Boil | Ahtanum | 15 g | 10 min | 5 % |
| Aroma (end of boil) | Ahtanum | 15 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 200 ml | FM |