

# Polskie, Ale zagramaniczne takie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%)   | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 2 kg (33.3%) | 61 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for               | Name        | Amount | Time     | Alpha acid |
|-----------------------|-------------|--------|----------|------------|
| Boil                  | Amora Preta | 100 g  | 15 min   | 7.3 %      |
| Dry Hop               | Amora Preta | 100 g  | 7 day(s) | 7.3 %      |
| Burzliwa              |             |        |          |            |
| Dry Hop               | Amora Preta | 100 g  | 5 day(s) | 7.3 %      |
| Cicha 5 +5 cold crash |             |        |          |            |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Notes

- Polskie Hazy Pale Ale na Chmielu Amora Preta fermentowane kveikami. Hop rate 15g/l  
*Aug 27, 2022, 9:30 PM*