

## wakacje w arkham v.2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **11**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (64%)	81 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	zakwaszający	0.1 kg (2%)	75 %	4
Grain	Płatki pszeniczne	0.6 kg (12%)	85 %	3
Grain	Płatki owsiane	0.6 kg (12%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Summit	10 g	5 min	15.8 %
Aroma (end of boil)	Mosaic	50 g	1 min	12.2 %
Aroma (end of boil)	sabro	50 g	1 min	15.8 %
Dry Hop	Summit	40 g	4 day(s)	15.8 %
Dry Hop	Mosaic	50 g	4 day(s)	12.2 %
Dry Hop	sabro	50 g	4 day(s)	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III	Ale	Slant	200 ml	---
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