

wakacje w arkham v.3 NZ edition

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- 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 **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 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)	Galaxy	15 g	5 min	15 %
Aroma (end of boil)	Nelson Sauvín	50 g	1 min	11.3 %
Aroma (end of boil)	WAI-ITI	50 g	1 min	1.6 %
Dry Hop	Nelson Sauvín	40 g	4 day(s)	11.3 %
Dry Hop	WAI-ITI	50 g	4 day(s)	1.6 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	200 ml	---