

#68 Kwicz, bobasie

- Gravity **10 BLG**
- ABV **4 %**
- IBU **42**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **66 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-------------|-------|-----|
| Grain | Maris Otter Crisp Pale Ale | 2 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------------|--------|----------|------------|
| Boil | Lubelski PL 2019 granulát | 13 g | 60 min | 3.7 % |
| Boil | Huell Mellon DE 2019 granulát | 13 g | 30 min | 8.2 % |
| Aroma (end of boil) | Huell Mellon DE 2019 granulát | 13 g | 10 min | 8.2 % |
| Dry Hop | Huell Mellon DE 2019 granulát | 24 g | 5 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 15 ml | FM |