

# Arabela

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type    | Name            | Amount         | Yield | EBC |
|---------|-----------------|----------------|-------|-----|
| Grain   | słód Pale Ale   | 3.5 kg (81.4%) | 79 %  | 6   |
| Grain   | słód pszeniczny | 0.5 kg (11.6%) | 82 %  | 3   |
| Adjunct | płatki owsiane  | 0.3 kg (7%)    | --- % | --- |

## Hops

| Use for   | Name                | Amount  | Time     | Alpha acid |
|-----------|---------------------|---------|----------|------------|
| Boil      | African Queen (RPA) | 20 g    | 20 min   | 11 %       |
| Boil      | African Queen (RPA) | 30 g    | 30 min   | 11 %       |
| Whirlpool | African Queen (RPA) | 40 g    | 0 min    | 11 %       |
| Dry Hop   | African Queen (RPA) | 36.74 g | 1 day(s) | 11 %       |

## Yeasts

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