

# Arek G

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- Gravity **11.9 BLG**
- ABV ---
- IBU ---
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner	2 kg (72.7%)	80 %	5
Grain	Abbey Malt Weyermann	0.25 kg (9.1%)	75 %	45
Grain	Płatki orkiszowe	0.25 kg (9.1%)	80 %	4
Grain	Płatki owsiane	0.25 kg (9.1%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM