

# Kwas

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50.7%) | 80 %  | 5   |
| Grain | Pszoniczny           | 2 kg (29%)     | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (5.8%)  | 85 %  | 3   |
| Grain | Pilznieński          | 1 kg (14.5%)   | 81 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |
| Boil    | Simcoe | 30 g   | 0 min  | 13.2 %     |
| Boil    | Magnum | 20 g   | 15 min | 13 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale  | Slant | 300 ml | ---        |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Other  | bacterie    | 25 g   | Primary   | 2 day(s) |
| Flavor | Pulpa Mango | 2500 g | Secondary | 2 day(s) |

## Notes

- Bakterie Swanson dodane po chłodzeniu brzezki. 1 kaps na 1L brzezki. Czas zakwaszania 2 dni. Pulpa mango 3 puszki po 850 gramów dodana na 3 ostatnie dni fermentacji cichej.  
*Nov 14, 2018, 2:09 PM*