

# Na Podwórze Jest Kałuża

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Bestmalz Carmel Pils	1 kg (14.3%)	75 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Simcoe	20 g	6 day(s)	13.2 %
Dry Hop	Citra	20 g	6 day(s)	12 %
Dry Hop	Kohatu	30 g	6 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP518 - Opshaug Kveik Ale	Ale	Liquid	40 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kilitoria termenska	20 g	Boil	20 min
Fining	Whirflock	5 g	Boil	15 min
Herb	Kilitoria termenska	10 g	Secondary	3 day(s)