

## Po przerwie

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (74.1%)	85 %	7
Grain	Płatki orkiszowe	0.2 kg (2.5%)	60 %	4
Grain	Płatki owsiane	0.3 kg (3.7%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (2.5%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.2 kg (2.5%)	81 %	70
Grain	Pszeniczny	1 kg (12.3%)	85 %	4
Grain	Cookie	0.2 kg (2.5%)	80 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	6 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Boil	Nectaron	30 g	10 min	10.5 %
Aroma (end of boil)	Nectaron	30 g	5 min	10.5 %

Aroma (end of boil)	Nectaron	40 g	1 min	10.5 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	40 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Dry	2.5 g	Omega Yeast