

# Resurrection

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **5.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (49.2%)	85 %	4
Grain	Monachijski	1 kg (16.4%)	80 %	16
Grain	Pilzneński	0.75 kg (12.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (6.6%)	60 %	4
Grain	Carabody	0.25 kg (4.1%)	75 %	8
Grain	Abbey Malt Weyermann	0.2 kg (3.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	8 min	12.9 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	12.9 %
Boil	Chinook	50 g	5 min	13 %
Boil	Citra	50 g	5 min	12 %
Boil	Amarillo	50 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	1 g	Boil	10 min
Flavor	skórka cytryny	1 g	Boil	10 min