

wakacje w arkham v.4

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **90**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|--------|-----|
| Grain | castlemalting pilsen | 3.2 kg (64%) | 80.5 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (20%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (16%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Cascade PL | 55 g | 5 min | 3.8 % |
| Whirlpool | Mosaic | 50 g | 30 min | 11.1 % |
| Whirlpool | Citra | 50 g | 30 min | 12.2 % |
| Whirlpool | Sabro | 50 g | 30 min | 13.6 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 11.1 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.2 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-------|--------|-----|
| Wyeast - London Ale III | Ale | Slant | 200 ml | --- |
|-------------------------|-----|-------|--------|-----|