

# wakacje w Arkham

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Strzegom Pilznieński	0.5 kg (7.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	30 min	13.2 %
Whirlpool	Citra	10 g	30 min	13.5 %
Whirlpool	Cascade PL	30 g	30 min	4 %
Dry Hop	Cascade PL	30 g	10 day(s)	4 %
1 dzień burzliwej				
Dry Hop	Citra	30 g	10 day(s)	13.5 %
1 dzień burzliwej				
Dry Hop	Citra	60 g	4 day(s)	13.5 %
Dry Hop	Mosaic	50 g	4 day(s)	13.2 %
Dry Hop	Cascade PL	40 g	4 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile