Jasne Pełne Hazy KveikVoss Iunga/Marynka 15 blg

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(49.2%)*	80 %	5
Grain	Viking Pilsner malt	3 kg *(49.2%)*	82 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.6%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL 2019	30 g	60 min	10 %
Whirlpool	Marynka PL 2019	20 g	20 min	6.5 %
Whirlpool	Iunga PL 2019	20 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik Lallemand	Ale	Liquid	100 ml	Lallemand