

#66 Sprawdźmy Twoją wytrzymałość na ciosy mieczem

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **11.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (37%) | 80 % | 6.3 |
| Liquid Extract | Bruntal ekstrakt Pale Ale | 1.7 kg (31.5%) | 70.5 % | 35 |
| Liquid Extract | Bruntal ekstrakt pszeniczny | 1.7 kg (31.5%) | 70.5 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------------|--------|----------|------------|
| Boil | Chinook USA 2019 granulát | 8 g | 60 min | 11.7 % |
| Boil | Chinook USA 2019 granulát | 8 g | 30 min | 11.7 % |
| Boil | Mandarina Bavaria DE 2019 granulát | 10 g | 30 min | 7.7 % |
| Boil | Pacifica NZ 2019 granulát | 25 g | 30 min | 3.6 % |
| Aroma (end of boil) | Chinook USA 2019 granulát | 24 g | 10 min | 11.7 % |
| Aroma (end of boil) | Mandarina Bavaria DE 2019 granulát | 30 g | 10 min | 7.7 % |
| Aroma (end of boil) | Pacifica NZ 2019 granulát | 25 g | 10 min | 3.6 % |
| Dry Hop | Mandarina Bavaria DE 2019 granulát | 50 g | 5 day(s) | 7.7 % |
| Dry Hop | Chinook USA 2019 granulát | 60 g | 5 day(s) | 11.7 % |
| Dry Hop | Pacifica NZ 2019 granulát | 50 g | 5 day(s) | 3.6 % |

Yeasts

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

| | | | | |
|-----------------|-----|--------|-------|----|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |
|-----------------|-----|--------|-------|----|