

## KRK e.16 - 21.08.2022

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (95.7%)	80 %	5
Grain	Pszeniczny	0.15 kg (4.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.38 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	3.38 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

### Notes

- 21.08. nastawna: 19 litrów , 11,2 BLG  
Voss Kveik Lallemand - suche bez uwadniania  
Temp fermentacji 25-27 stopni

25.08. - gęstość : 3.5 BLG  
Zlane na cichą

28.10.2022 - butelkowanie = 17 litrów piwa  
107 gram cukru w 400 ml wody  
Ekstrakt: 3.2 BLG  
*Aug 26, 2022, 1:29 AM*