

# okoń

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **13**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (35.9%)	80 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (35.9%)	80 %	5
Grain	Biscuit Malt	0.5 kg (7.2%)	79 %	45
Grain	Płatki pszeniczne	0.25 kg (3.6%)	85 %	3
Grain	Płatki owsiane	0.22 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	kwask mlekowy	20 g	Bottling	---
Flavor	pulpa marakuja	1500 g	Secondary	5 day(s)
Other	Woda	20000 g	Primary	---