

# Polskie, Ale zagramaniczne takie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Słód owsiany Fawcett	2 kg (33.3%)	61 %	5
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	100 g	15 min	7.3 %
Dry Hop	Amora Preta	100 g	7 day(s)	7.3 %
Burzliwa				
Dry Hop	Amora Preta	100 g	5 day(s)	7.3 %
Cicha 5 +5 cold crash				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Polskie Hazy Pale Ale na Chmielu Amora Preta fermentowane kveikami. Hop rate 15g/l  
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