

Powiew lata

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **32**
- SRM **2.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (62.5%) | 80 % | 5 |
| Grain | Płatki żytnie | 1 kg (31.3%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.2 kg (6.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Whirlpool | Mosaic | 20 g | 30 min | 10 % |
| Whirlpool | Galaxy | 20 g | 30 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|------|
| Fining | łuska ryżowa | 100 g | Mash | --- |
| Water Agent | kwask mlekowy | 4 g | Mash | --- |