

wakacje w arkham v.3 NZ edition

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (64%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |
| Grain | zakwaszający | 0.1 kg (2%) | 75 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (12%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (12%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Galaxy | 15 g | 5 min | 15 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 1 min | 11.3 % |
| Aroma (end of boil) | WAI-ITI | 50 g | 1 min | 1.6 % |
| Dry Hop | Nelson Sauvín | 40 g | 4 day(s) | 11.3 % |
| Dry Hop | WAI-ITI | 50 g | 4 day(s) | 1.6 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 200 ml | --- |