

B&B Kwas i Kiwi

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Wiking Pilsner Malt | 5 kg (76.9%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.7%) | 80 % | 6 |
| Grain | Płatki żytnie | 0.5 kg (7.7%) | 65 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Lunga | 10 g | 20 min | 8.5 % |
| Whirlpool | Nelson Sauvín | 20 g | 10 min | 11 % |
| Whirlpool | Rivaka | 20 g | 10 min | 4.3 % |
| Whirlpool | Wai-Iti | 20 g | 10 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
| Probiotyky | Ale | Dry | 1 g | --- |