

Łajtowo

- Gravity **17.5 BLG**
- ABV ---
- IBU **32**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (50%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 4 kg (40%) | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | BRU-1 | 100 g | 5 min | 15.7 % |
| Dry Hop | BRU-1 | 100 g | 5 day(s) | 15.7 % |
| Dry Hop | Nelson Sauvign | 100 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 27 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Curacao | 30 g | Boil | 5 min |