

Letnie lizaki

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (76.9%)	79 %	6
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	płatki ryżowe	0.4 kg (10.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %
Aroma (end of boil)	Galaxy	15 g	10 min	15 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Galaxy	15 g	3 day(s)	15 %
Dry Hop	Columbus/Tomahawk/Zeus	15 g	3 day(s)	15.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Slant	150 ml	fermentis