

# PITBUL

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Malt	2 kg (44.4%)	80 %	5
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Munich Malt	0.5 kg (11.1%)	80 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	13.1 %
Boil	Sabro	10 g	20 min	14.8 %
Boil	Mosaic	10 g	10 min	12.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.9 %
Aroma (end of boil)	Ekuanot	10 g	5 min	13.7 %
Whirlpool	Amarillo	10 g	30 min	8.9 %
Whirlpool	Azacca	10 g	30 min	13.1 %
Dry Hop	Mosaic	20 g	5 day(s)	12.5 %
Dry Hop	Amarillo	20 g	5 day(s)	8.9 %
Dry Hop	Ekuanot	30 g	5 day(s)	13.7 %
Dry Hop	Sabro	30 g	5 day(s)	14.8 %