

# Rabbit

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **69**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | słód Pale Ale             | 3.3 kg (70.2%) | 79 %  | 6   |
| Grain   | słód Pale Ale Maris Otter | 0.7 kg (14.9%) | 80 %  | 5   |
| Grain   | słód pszeniczny           | 0.5 kg (10.6%) | 82 %  | 3   |
| Adjunct | płatki owsiane            | 0.2 kg (4.3%)  | --- % | --- |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Cashmere (USA)  | 20 g   | 20 min   | 8.8 %      |
| Boil                | Cashmere (USA)  | 30 g   | 30 min   | 8.8 %      |
| Boil                | Mosaic (USA)    | 30 g   | 30 min   | 10.5 %     |
| Aroma (end of boil) | El Dorado (USA) | 10 g   | 0 min    | 13 %       |
| Aroma (end of boil) | Nelson (NZ)     | 10 g   | 0 min    | 11.1 %     |
| Whirlpool           | El Dorado (USA) | 20 g   | 0 min    | 13 %       |
| Whirlpool           | Nelson (NZ)     | 20 g   | 0 min    | 11.1 %     |
| Dry Hop             | El Dorado (USA) | 70 g   | 1 day(s) | 13 %       |
| Dry Hop             | Nelson (NZ)     | 70 g   | 1 day(s) | 11.1 %     |

## Yeasts

| <b>Name</b>                        | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------------------|-------------|-------------|---------------|-------------------|
| WLP4044 - Hazy Daze Yeast Blend II | Ale         | Slant       | 120 ml        | White Labs        |