# Lekka tatra dla Pana roberta do samogwałtu

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **73C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 3.5 kg *(66%)* | 80 % | 4 |
| Grain | Pszeniczny | 1 kg *(18.9%)* | 85 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.5 kg *(9.4%)* | 72 % | 4 |
| Grain | Rice, Flaked | 0.3 kg *(5.7%)* | 70 % | 2 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Citra | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Whirlpool | Citra | 10 g | 20 min | 12 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.