LAJTOWO PREBETA

- Gravity **11 BLG**
- ABV **---**
- IBU **36**
- SRM **4.6**
- 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 **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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.7 kg *(39.5%)*	81 %	6
Grain	Pilzneński	1.7 kg *(39.5%)*	81 %	4
Grain	Płatki owsiane	0.3 kg *(7%)*	85 %	3
Grain	Płatki Jęczmienne	0.2 kg *(4.7%)*	85 %	4
Grain	Płatki pszeniczne	0.2 kg *(4.7%)*	85 %	3
Grain	Pszeniczny	0.1 kg *(2.3%)*	85 %	4
Grain	Melanoiden Malt	0.1 kg *(2.3%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Citra	25 g	0 min	12 %
Boil	Mosaic	25 g	0 min	10 %
Whirlpool	Citra	25 g	20 min	12 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	15 ml	Wyeast Labs

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