# PITBUL

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **4.1**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3 kg *(48.4%)* | 81 % | 4 |
| Grain | Maris Otter Pale Malt | 2 kg *(32.3%)* | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg *(8.1%)* | 85 % | 4 |
| Grain | Rice, Flaked | 0.25 kg *(4%)* | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.15 kg *(2.4%)* | 78 % | 4 |
| Grain | Płatki owsiane | 0.2 kg *(3.2%)* | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.1 kg *(1.6%)* | --- % | --- |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Citra | 15 g | 20 min | 14.74 % |
| Boil | Centennial | 10 g | 60 min | 10.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Wyeast - American Ale | Ale | Liquid | 125 ml | Wyeast Labs |

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