

# Ratunkowe

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **63**
- SRM **4.2**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (48.4%)	81 %	4
Grain	Rye, Flaked	1.2 kg (19.4%)	78.3 %	4
Grain	Strzegom Pale Ale	2 kg (32.3%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3 g	60 min	12 %
Whirlpool	Nelson Sauvín	100 g	30 min	11 %
Whirlpool	Citra	50 g	30 min	12 %
Dry Hop	Nelson Sauvín	100 g	2 day(s)	11 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	150 ml	---
Hazy Daze	Ale	Slant	150 ml	---