

# BORN to be juicy WFPD

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **14**
- SRM **4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (80.3%)	81 %	4
Grain	Płatki pszeniczne	0.45 kg (6.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Trois	Ale	Slant	100 ml	Fermentum Mobile