

# Jebać pis

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **4.5**
- Style **American IPA**

## 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 **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.67 kg (10.2%)	85 %	7
Grain	Weyermann - Pilsner Malt	5.2 kg (79.1%)	81 %	5
Grain	Płatki owsiane	0.5 kg (7.6%)	60 %	3
Grain	Płatki jęczmienne	0.2 kg (3%)	80 %	3
Grain	Płatki pszeniczne	0 kg	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinoo twój browar	20 g	60 min	11.7 %
Aroma (end of boil)	Citra	20 g	5 min	12.6 %
Whirlpool	Citra	15 g	20 min	12.5 %
Whirlpool	HBC 472 Experimental	15 g	20 min	9.3 %
Whirlpool	Simcoe	15 g	20 min	12.8 %
Whirlpool	Sabro	15 g	20 min	15.8 %
Dry Hop	Sabro	15 g	3 day(s)	15.8 %
Dry Hop	HBC 472 Experimental	15 g	3 day(s)	9.3 %
Dry Hop	Simcoe	15 g	3 day(s)	12.8 %

Dry Hop	Citra	15 g	3 day(s)	12.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	150 ml	White Labs