

# Łajtowo

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **66 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **54 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **-4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6 kg (50%)	81 %	5
Grain	Płatki pszeniczne	5 kg (41.7%)	60 %	3
Grain	Płatki owsiane	1 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	BRU-1	10 g	50 min	15.7 %
Boil	BRU-1	40 g	5 min	15.7 %
Dry Hop	BRU-1	40 g	7 day(s)	15.7 %
Dry Hop	BRU-1	100 g	5 day(s)	15.7 %
Dry Hop	Nelson Sauvign	100 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	37.8 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	50 g	Boil	5 min
Spice	Curacao	100 g	Boil	5 min