

# Rabbit

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **69**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód Pale Ale	3.3 kg (70.2%)	79 %	6
Grain	słód Pale Ale Maris Otter	0.7 kg (14.9%)	80 %	5
Grain	słód pszeniczny	0.5 kg (10.6%)	82 %	3
Adjunct	płatki owsiane	0.2 kg (4.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere (USA)	20 g	20 min	8.8 %
Boil	Cashmere (USA)	30 g	30 min	8.8 %
Boil	Mosaic (USA)	30 g	30 min	10.5 %
Aroma (end of boil)	El Dorado (USA)	10 g	0 min	13 %
Aroma (end of boil)	Nelson (NZ)	10 g	0 min	11.1 %
Whirlpool	El Dorado (USA)	20 g	0 min	13 %
Whirlpool	Nelson (NZ)	20 g	0 min	11.1 %
Dry Hop	El Dorado (USA)	70 g	1 day(s)	13 %
Dry Hop	Nelson (NZ)	70 g	1 day(s)	11.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP4044 - Hazy Daze Yeast Blend II	Ale	Slant	120 ml	White Labs