

## Rare Vision (Browar Lobster)

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **32**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **61 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **61C**
- Keep mash **20 min** at **71C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 3.5 kg (89.7%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (10.3%) | 80 %  | 6   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnum     | 15 g   | 60 min   | 13.5 %     |
| Whirlpool | Centennial | 30 g   | 10 min   | 10.5 %     |
| Dry Hop   | Azacca     | 50 g   | 3 day(s) | 14 %       |

### Notes

- Uwarzone w grudniu 2022 - wyszło ok, bez szafu  
May 7, 2023, 3:29 PM