

# Wit Rabbit

- Gravity **15.7 BLG**
- ABV ---
- IBU **54**
- SRM **6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (50.8%)	83 %	6
Grain	Weyermann pszeniczny jasny	2 kg (33.9%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (8.5%)	85 %	3
Grain	Weyermann zakwaszający	0.25 kg (4.2%)	--- %	4
Grain	Weyermann - Carapils	0.15 kg (2.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	13.2 %
Boil	Citra	20 g	20 min	12 %
Boil	Cascade	15 g	15 min	6 %
Boil	Amarillo	25 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	10 g	Boil	5 min
Flavor	Curacao	10 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	5 min
Water Agent	Gips piwowarski	5 g	Boil	60 min