

# Zemsta białego królika

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (67.6%)	80 %	4
Grain	Płatki pszeniczne	1 kg (27%)	85 %	3
Grain	Acid Malt	0.2 kg (5.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.5 %
Boil	Citra	10 g	30 min	12.5 %
Aroma (end of boil)	Citra	10 g	10 min	12.5 %
Dry Hop	Citra	20 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	150 ml	Fermentis