

Zemsta białego królika

- 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 |