

LAJTOWO PREBETA

- Gravity **11 BLG**
- ABV ---
- IBU **36**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.7 kg (39.5%) | 81 % | 6 |
| Grain | Pilzński | 1.7 kg (39.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (7%) | 85 % | 3 |
| Grain | Płatki Jęczmienne | 0.2 kg (4.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (4.7%) | 85 % | 3 |
| Grain | Pszeniczny | 0.1 kg (2.3%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.1 kg (2.3%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Citra | 25 g | 0 min | 12 % |
| Boil | Mosaic | 25 g | 0 min | 10 % |
| Whirlpool | Citra | 25 g | 20 min | 12 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 15 ml | Wyeast Labs |