

# LAJTOWO

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- Gravity **11 BLG**
- ABV ---
- IBU **36**
- SRM **5.4**
- 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 **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter    | 1.7 kg (39.5%) | 81 %   | 6   |
| Grain | Fawcett - Golden Promise  | 1.5 kg (34.9%) | 79.5 % | 5   |
| Grain | Płatki owsiane            | 0.4 kg (9.3%)  | 85 %   | 3   |
| Grain | Płatki jęczmienne         | 0.2 kg (4.7%)  | 85 %   | 3   |
| Grain | Melanoiden Malt           | 0.1 kg (2.3%)  | 80 %   | 39  |
| Grain | Weyermann - Carapils      | 0.2 kg (4.7%)  | 78 %   | 4   |
| Grain | Simpsons - Caramalt Light | 0.2 kg (4.7%)  | 76 %   | 28  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Warrior | 20 g   | 60 min | 15.5 %     |
| Boil      | Citra   | 25 g   | 0 min  | 12 %       |
| Boil      | Galaxy  | 25 g   | 0 min  | 15 %       |
| Boil      | Mosaic  | 25 g   | 0 min  | 10 %       |
| Whirlpool | Citra   | 25 g   | 20 min | 12 %       |
| Whirlpool | Mosaic  | 25 g   | 20 min | 10 %       |
| Whirlpool | Galaxy  | 25 g   | 20 min | 15 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Citra  | 35 g | 6 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 6 day(s) | 10 % |
| Dry Hop | Galaxy | 15 g | 6 day(s) | 15 % |
| Dry Hop | Citra  | 35 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Galaxy | 15 g | 3 day(s) | 15 % |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 150 ml | Wyeast Labs |