

LAJTOWO

- 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