

# Nantucket v3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (67.6%)	81 %	4
Grain	Płatki owsiane	0.7 kg (18.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (13.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	12 %
20 minut, mieszanie w ok 70 stopniach. W tym czasie wyłączona chłodnica				
Dry Hop	Mosaic	50 g	2 day(s)	10 %
24h w temp pokojowej, 48h cold crash. Zamiast może być Nelson Sauvain				

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Liquid	2000 ml	The Yeast Bay