

Artezan 12

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (95%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.5%)	75 %	30
Grain	Strzegom Karmel 150	0.1 kg (2.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Whirlpool	Citra	30 g	9 min	12 %