

Baby Rancor

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (63.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.9 kg (11.5%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.9 kg (11.5%) | 75 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (9.6%) | 76.1 % | 0 |
| Grain | Cookie | 0.3 kg (3.8%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-------|------------|
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Vermont Ale | Ale | Slant | 100 ml | Yeast Bay |
| Saison Blend II | Ale | Slant | 100 ml | Yeast Bay |