

# Biały Kuc 10L

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **67**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 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	Simpsons - Maris Otter	2 kg (62.5%)	81 %	6
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Centennial	5 g	30 min	10.5 %
Boil	Chinook	5 g	30 min	13 %
Boil	Citra	5 g	15 min	12 %
Boil	Centennial	5 g	10 min	10.5 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Chinook	5 g	0 min	13 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k 97	Ale	Dry	5.75 g	---

### Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	5 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	12.5 g	Boil	5 min
Spice	skórka cytryny	12.5 g	Boil	10 min
Spice	rumianek	1 g	Boil	2 min