

# Lekka tatra dla Pana Roberta do samogwałtu

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **73C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilznieński | 3.5 kg (66%)  | 80 %  | 4   |
| Grain | Pszeniczny           | 1 kg (18.9%)  | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine   | 0.5 kg (9.4%) | 72 %  | 4   |
| Grain | Rice, Flaked         | 0.3 kg (5.7%) | 70 %  | 2   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 20 g   | 60 min | 12 %       |
| Aroma (end of boil) | Citra | 10 g   | 10 min | 12 %       |
| Whirlpool           | Citra | 10 g   | 20 min | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |