

# Zemsta białego królika

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (67.6%) | 80 %   | 4   |
| Grain | Płatki pszeniczne   | 1 kg (27%)     | 85 %   | 3   |
| Grain | Acid Malt           | 0.2 kg (5.4%)  | 58.7 % | 6   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 10 g   | 60 min   | 12.5 %     |
| Boil                | Citra | 10 g   | 30 min   | 12.5 %     |
| Aroma (end of boil) | Citra | 10 g   | 10 min   | 12.5 %     |
| Dry Hop             | Citra | 20 g   | 3 day(s) | 12.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 150 ml | Fermentis  |