

# Łajtowo

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **66 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **54 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **-4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 6 kg (50%)   | 81 %  | 5   |
| Grain | Płatki pszeniczne        | 5 kg (41.7%) | 60 %  | 3   |
| Grain | Płatki owsiane           | 1 kg (8.3%)  | 60 %  | 3   |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | BRU-1          | 10 g   | 50 min   | 15.7 %     |
| Boil    | BRU-1          | 40 g   | 5 min    | 15.7 %     |
| Dry Hop | BRU-1          | 40 g   | 7 day(s) | 15.7 %     |
| Dry Hop | BRU-1          | 100 g  | 5 day(s) | 15.7 %     |
| Dry Hop | Nelson Sauvign | 100 g  | 5 day(s) | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 37.8 g | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 50 g   | Boil    | 5 min |
| Spice | Curacao  | 100 g  | Boil    | 5 min |