

# 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