

# Biały Kuc

- Gravity **15.7 BLG**
- ABV ---
- IBU **76**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.9 kg (36.5%)	81 %	6
Grain	Pszeniczny	1.9 kg (36.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3
Grain	Maris Otter Crisp	0.5 kg (9.6%)	83 %	6
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.2 %
Boil	Citra	15 g	60 min	13.5 %
Boil	Galaxy	20 g	25 min	13.5 %
Boil	Citra	15 g	20 min	13.5 %
Aroma (end of boil)	Centennial	15 g	10 min	8.9 %
Aroma (end of boil)	Galaxy	10 g	5 min	13.5 %
Aroma (end of boil)	Galaxy	20 g	0 min	13.5 %
Aroma (end of boil)	Centennial	15 g	0 min	8.9 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %

Dry Hop	Centennial	50 g	5 day(s)	8.9 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
k 97	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	10 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	25 g	Boil	5 min
Spice	skórka cytryny	25 g	Boil	10 min