

# PITBUL

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (48.4%)	81 %	4
Grain	Maris Otter Pale Malt	2 kg (32.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Rice, Flaked	0.25 kg (4%)	70 %	2
Grain	Weyermann - Carapils	0.15 kg (2.4%)	78 %	4
Grain	Płatki owsiane	0.2 kg (3.2%)	85 %	3
Grain	Płatki jęczmienne	0.1 kg (1.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	14.74 %
Boil	Centennial	10 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs