

Wit Rabbit

- Gravity **15.7 BLG**
- ABV ---
- IBU **54**
- SRM **6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 3 kg (50.8%) | 83 % | 6 |
| Grain | Weyermann pszeniczny jasny | 2 kg (33.9%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (8.5%) | 85 % | 3 |
| Grain | Weyermann zakwaszający | 0.25 kg (4.2%) | --- % | 4 |
| Grain | Weyermann - Carapils | 0.15 kg (2.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 20 g | 50 min | 13.2 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|---------|--------|
| Flavor | Kolendra | 10 g | Boil | 5 min |
| Flavor | Curacao | 10 g | Boil | 5 min |
| Flavor | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |
| Water Agent | Gips piwowarski | 5 g | Boil | 60 min |