

# Wizerunek

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	3 kg (85.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	7 min	12 %
Whirlpool	Citra	35 g	0 min	12 %
Dry Hop	Citra	35 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	200 ml	White Labs