

[19] ⊥ "CLOUD" #2 White APA z Bergamotką

- Gravity **11 BLG**
- ABV ---
- IBU **38**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Pilznieński Weyermann | 2.2 kg (28.6%) | 81 % | 3 |
| Grain | Weyermann pszeniczny jasny | 2.2 kg (28.6%) | 80 % | 4 |
| Adjunct | Płatki pszenne | 2 kg (26%) | 60 % | 2 |
| Adjunct | Płatki owsiane | 1 kg (13%) | 60 % | 2 |
| Adjunct | Płatki żytnie | 0.3 kg (3.9%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Cascade | 5 g | 60 min | 6 % |
| Aroma (end of boil) | Citra | 40 g | 15 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 15 min | 6 % |
| Dry Hop | Citra | 30 g | 10 day(s) | 12 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 10 day(s) | 16 % |

Yeasts

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

| | | | | |
|-------------------------------|-----|-------|---------|-------------|
| Wyeast 3944 - Belgian Witbier | Ale | Slant | 2500 ml | Wyeast Labs |
|-------------------------------|-----|-------|---------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Mech | 10 g | Boil | 15 min |
| Flavor | Bergamotka | 20 g | Boil | 15 min |