

BROWAR_WAGABUNDA-CITROUSS_-_HOPPY_SOUR_ALE

- Gravity **12.4 BLG**
- ABV ---
- IBU **18**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **310 liter(s)**
- Trub loss **5 %**
- Size with trub loss **341 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **374.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **210 liter(s)**
- Total mash volume **280 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **210 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **234.3 liter(s)** of **76C** water or to achieve **374.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	35 kg (46.1%)	85 %	7
Grain	BESTMALZ - Best Wheat Malt	35 kg (46.1%)	82 %	4
Sugar	Milk Sugar (Lactose)	6 kg (7.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	855.17 g	10 min	12 %
Whirlpool	Oktawia	534.48 g	10 min	7.1 %
Dry Hop	Citra	1282.76 g	7 day(s)	12 %
Dry Hop	Oktawia	855.17 g	7 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	3500 ml	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	6000 g	Boil	5 min
Flavor	Lemon zest	801.73 g	Boil	1 min
Flavor	Lime zest	53.45 g	Boil	1 min
Water Agent	Lactol	534.48 g	Bottling	---