

chinook/citra

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (76.2%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 0.5 kg (9.5%) | 81 % | 6 |
| Grain | Carahell | 0.25 kg (4.8%) | 77 % | 26 |
| Grain | jęczmień surowy | 0.5 kg (9.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 17 g | 60 min | 11.5 % |
| Boil | Citra | 17 g | 15 min | 13 % |