

# CITRUS BOMB

- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **4.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (9.1%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	30 min	13.5 %
Boil	Cascade	10 g	20 min	7.7 %
Boil	Centennial	10 g	15 min	8.5 %
Boil	Cascade	10 g	10 min	7.7 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Centennial	20 g	5 min	8.5 %
Boil	Cascade	10 g	5 min	7.7 %
Boil	Citra	13 g	5 min	13.5 %
Whirlpool	Centennial	30 g	0 min	8.5 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Cascade	30 g	0 min	7.7 %
Dry Hop	Citra	40 g	7 day(s)	13.5 %
Dry Hop	Centennial	40 g	7 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Water Agent	gips	5 g	Mash	---

## Notes

- "Hop stand" + whirlpool przez półtorej godziny po odłączeniu palnika, potem normalnie chłodzenie.  
*Dec 27, 2016, 6:54 PM*