

CYTRUSOWY KŁOS

- Gravity **11.7 BLG**
- ABV ---
- IBU **22**
- SRM **5**
- Style **American Wheat or Rye Beer**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6
Grain	Strzegom pszeniczny	2.5 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Aroma (end of boil)	Mosaic	20 g	15 min	11.2 %
Whirlpool	Mosaic	40 g	0 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale