

Cytrusy na święta

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.15 kg (58.3%)	80 %	5
Grain	Pilzneński	1.6 kg (29.6%)	81 %	4
Grain	Pszeniczny	0.65 kg (12%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Boil	Citra	38 g	10 min	12.9 %
Boil	Cascade	40 g	10 min	6 %
Whirlpool	Chinook	50 g	20 min	13 %
Dry Hop	Cascade	62 g	3 day(s)	6 %
Dry Hop	Centennial	50 g	3 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	250 ml	Omega