

# Piwo grejpfrutowe

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **40.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **40.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński czeski klepiskowy Bohemian Floor 3-4 EBC Weyermann	4 kg (75.5%)	81 %	3
Grain	Aroma 100 EBC Castle	0.7 kg (13.2%)	78 %	100
Grain	Zakwaszający pH 3,4-3,6, 3-6 EBC Weyermann	0.6 kg (11.3%)	75 %	3.4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Waimea	50 g	15 min	17 %
Dry Hop	Waimea	50 g	5 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech	5 g	Boil	15 min
Flavor	Skórka grejpfruta czerwonego Floryda i pomarańczy	350 g	Boil	15 min
Flavor	Skórka grejfruta Pameló	50 g	Boil	15 min
Flavor	sok z pomarańczy i czerwonego grejfruta Floryda	500 g	Primary	7 day(s)
Flavor	pocięty w plastry grejfruta Pameló bez skórki	870 g	Primary	7 day(s)
Flavor	Cukier kandyzowany (108g cukru) z sokiem i skórkami pomarańczy 4szt i grejpfruta 2szt	108 g	Secondary	14 day(s)