

Cytrusowe szaleństwo

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **6**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 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	3.5 kg (63.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18%)	83 %	5
Grain	Płatki owsiane	0.8 kg (14.4%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Equinox	83 g	9 day(s)	13.1 %
Do fermentacji burzliwej.				
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	300 ml	Fermentum Mobile

Wykonano starter 1,2 litra na mieszadło magnetycznym.

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	80 g	Boil	3 min
Spice	Trawa cytrynowa	40 g	Boil	3 min

Notes

- Wyszło 26 litrów po gotowaniu, 10,5 brix.
Feb 15, 2019, 4:21 PM