El Citron

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **8.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **8 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **63C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **48.7 liter(s)** of **76C** water or to achieve **64.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(37%)*	81 %	4
Grain	Viking Pale Ale malt	5 kg *(37%)*	80 %	5
Grain	Pszeniczny	2 kg *(14.8%)*	85 %	4
Grain	Strzegom Karmel 150	1 kg *(7.4%)*	75 %	150
Grain	Strzegom Monachijski typ II	0.5 kg *(3.7%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.5 %
Boil	Cascade	50 g	20 min	7.3 %
Boil	Cascade	50 g	5 min	7.3 %
Boil	Citra	50 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Brzeczka 10.01.2025
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