

LIMONA CYTRYNA TAKIE TAM

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 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 **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (55.6%)	81 %	4
Grain	Strzegom Pale Ale	1.5 kg (27.8%)	79 %	6
Grain	Pszeniczny	0.3 kg (5.6%)	85 %	4
Grain	Strzegom Wiedeński	0.3 kg (5.6%)	79 %	10
Grain	Strzegom Monachijski typ I	0.3 kg (5.6%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Chinook	15 g	30 min	13 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Pacifica (NZ)	25 g	5 min	4.8 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Pacifica (NZ)	25 g	0 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Zest cytryna	10 g	Boil	5 min
Flavor	zest limonka	10 g	Boil	5 min
Flavor	sok z limonki i cytryny	30 g	Boil	5 min