El Citron

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **9.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **8 %**
- Size with trub loss **56.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **63C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **52.4 liter(s)** of **76C** water or to achieve **70.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(33.3%)*	81 %	4
Grain	Pszeniczny	5 kg *(33.3%)*	85 %	4
Grain	Karmelowy Czerwony	4 kg *(26.7%)*	75 %	59
Grain	Strzegom Monachijski typ I	1 kg *(6.7%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.5 %
Boil	Cascade	50 g	20 min	7.1 %
Boil	Cascade	50 g	10 min	7.1 %
Boil	Galaxy	50 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Notes

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

- Brzeczka 7.06
  Rozlew 2.07
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