

## [M] Apki lepiej wchodzi

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (77.8%)	82 %	4
Grain	Viking Wheat Malt	2 kg (22.2%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytrusów	300 g	Secondary	3 day(s)