[19] ⊥ "CLOUD" #2 White APA z Bergamotką

- Gravity **11 BLG**
- ABV **---**
- IBU **38**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	2.2 kg *(28.6%)*	81 %	3
Grain	Weyermann pszeniczny jasny	2.2 kg *(28.6%)*	80 %	4
Adjunct	Płatki pszenne	2 kg *(26%)*	60 %	2
Adjunct	Płatki owsiane	1 kg *(13%)*	60 %	2
Adjunct	Płatki żytnie	0.3 kg *(3.9%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Cascade	5 g	60 min	6 %
Aroma (end of boil)	Citra	40 g	15 min	12 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %
Dry Hop	Citra	30 g	10 day(s)	12 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	10 day(s)	16 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Wyeast 3944 - Belgian Witbier	Ale	Slant	2500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Boil	15 min
Flavor	Bergamotka	20 g	Boil	15 min