Citra

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg *(73.7%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg *(13.2%)*	79 %	16
Grain	Strzegom Wiedeński	0.5 kg *(13.2%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	30 min	8.3 %
Aroma (end of boil)	Cascade	40 g	5 min	8.3 %
Dry Hop	Cascade	50 g	4 day(s)	8.3 %
Dry Hop	Citra	30 g	4 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min

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Water Agent	Chlorek wapnia 33%	3 g	Mash	70 min
Water Agent	kwas mlekowy	3 g	Mash	70 min

Notes

- Przy zacieraniu pH ustalić na 5,3. Przy gotowaniu na 5,0. Fermentacja burzliwa 18-22, stopniowo podnosząc przez 7-10 dni. Cichą prowadzić przez ok 7 dni w 21-18stopni. W 3 dniu dodać chmiele. Po cichej zrobić "cold crash". Refermentacja 6g/l glukozą. Leżakować w cieple 1 tyg, następnie schłodzić. Próbować po 2 tyg. *May 29, 2024, 10:57 AM*

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