Citrowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg *(100%)*	85 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.7 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	10 g	8 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Boil	Amarillo	15 g	8 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	20 min

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