

#64 Forest Citrus Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **31**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (44%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2.2 kg (44%) | 79 % | 18 |
| Grain | Weyermann - Carapils | 0.3 kg (6%) | 78 % | 4 |
| Grain | Strzegom Pszeniczny | 0.3 kg (6%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 13 g | 60 min | 8.4 % |
| Boil | Chinook | 15 g | 30 min | 13 % |
| Whirlpool | Chinook | 35 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|-----------|----------|
| Other | Skórka pomarańczy | 30 g | Secondary | 5 day(s) |
| Other | Skórka cytryny | 30 g | Secondary | 5 day(s) |
| Other | Gałęzie świerku | 120 g | Boil | 15 min |

Notes

- 08.04
Piwo o charakterze słodowym.
1/3 zrywki świerku.
skórka z 3 pomarańczy i 2 cytryn na cichą. moczona wcześniej w wódce
Fermentacja 15-20 stopni. 26.04 na cichą. Pomiar 4,5 blg. Dodatek skórek z 2 limonek i 2 pomarańczy. Jest bardzo dobrze ale brakuje pełni.
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