

Caesar Citra Rubiconem 3.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **70**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15.5 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	2.5 kg (76.9%)	80 %	8
Grain	Weyermann - Monachijski II	0.5 kg (15.4%)	80 %	23
Grain	Weyermann - Zakwaszający	0.125 kg (3.8%)	80 %	5
Grain	Weyermann - Abbey	0.125 kg (3.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (2019 - USA)	10 g	60 min	13.1 %
Boil	Citra (2019 - USA)	10 g	45 min	13.1 %
Boil	Citra (2019 - USA)	10 g	30 min	13.1 %
Boil	Citra (2019 - USA)	10 g	15 min	13.1 %
Boil	Citra (2019 - USA)	10 g	1 min	13.1 %
Dry Hop	Citra (2019 - USA) - 2 ostatnie dni cichej	50 g	2 day(s)	13.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Woda zacieranie (olsztńska Nagórki - 7,70pH)	11000 g	Mash	71 min
Other	Woda wysładzanie (olsztńska Nagórki - 7,70pH)	10000 g	Mash	71 min
Water Agent	Kwas fosforowy (woda do wysładzania - 5,4pH)	4 g	Mash	71 min
Fining	Whirlfloc T	1 g	Boil	5 min