

CITRUS ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **12.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg (31.3%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	4 kg (62.5%)	80.5 %	6
Grain	Strzegom Czekoladowy 400	0.25 kg (3.9%)	68 %	400
Grain	Viking Malt Karmel 600	0.15 kg (2.3%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	30 min	5.6 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Equinox	100 g	5 day(s)	13.1 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Lemon Peel	150 g	Secondary	---