

Meksykański Jeleń

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **9.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **---** %
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (62.5%)	95 %	4
Grain	Cara Crystal	0.5 kg (12.5%)	90 %	150
Grain	Karmelowy Jasny 30EBC	0.5 kg (12.5%)	85 %	30
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	11 %
Aroma (end of boil)	Citra	50 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka Grejpfruta	8 g	Boil	10 min
Flavor	Skórka Cytryny	8 g	Boil	10 min
Flavor	Sok Cytrynowy	200 g	Boil	5 min
Flavor	Sok Grejpfrutowy	150 g	Boil	5 min

Notes

- Ilość Brzeczki do fermentowania 22 Litry, 11 BLG
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