

Skóra

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (38.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Apollo | 10 g | 60 min | 17 % |
| Aroma (end of boil) | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 5 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|----------|
| Flavor | Skórka z cytryny | 40 g | Boil | 20 min |
| Flavor | Skórka z cytryny | 30 g | Secondary | 7 day(s) |