

# Szalone Cytrusy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **19**
- SRM **9.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150
Grain	Jęczmień niesłodowany	0.5 kg (7.7%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Lemon drop	25 g	60 min	4.6 %
Aroma (end of boil)	Lemon drop	5 g	15 min	4.6 %
Boil	Lemon drop	5 g	10 min	4.6 %
Boil	Lemon drop	5 g	5 min	4.6 %
Dry Hop	Lemon drop	10 g	7 day(s)	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka ze słodkiej pomarańczy	30 g	Boil	15 min
Flavor	Skórka cytryny	20 g	Boil	15 min
Flavor	Trawa cytrynowa	20 g	Boil	15 min
Fining	Mech irlandzki	10 g	Boil	15 min