

## [19] ⊥ "CLOUD" #2 White APA z Bergamotką

- Gravity **11 BLG**
- ABV ---
- IBU **38**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **66 C**, Time **120 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Pilzński Weyermann         | 2.2 kg (28.6%) | 81 %  | 3   |
| Grain   | Weyermann pszeniczny jasny | 2.2 kg (28.6%) | 80 %  | 4   |
| Adjunct | Płatki pszenne             | 2 kg (26%)     | 60 %  | 2   |
| Adjunct | Płatki owsiane             | 1 kg (13%)     | 60 %  | 2   |
| Adjunct | Płatki żytnie              | 0.3 kg (3.9%)  | 60 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time      | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil                | Citra                  | 5 g    | 60 min    | 12 %       |
| Boil                | Cascade                | 5 g    | 60 min    | 6 %        |
| Aroma (end of boil) | Citra                  | 40 g   | 15 min    | 12 %       |
| Aroma (end of boil) | Cascade                | 15 g   | 15 min    | 6 %        |
| Dry Hop             | Citra                  | 30 g   | 10 day(s) | 12 %       |
| Dry Hop             | Columbus/Tomahawk/Zeus | 25 g   | 10 day(s) | 16 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |     |       |         |             |
|-------------------------------|-----|-------|---------|-------------|
| Wyeast 3944 - Belgian Witbier | Ale | Slant | 2500 ml | Wyeast Labs |
|-------------------------------|-----|-------|---------|-------------|

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Mech       | 10 g   | Boil    | 15 min |
| Flavor | Bergamotka | 20 g   | Boil    | 15 min |