

#8 Citra 75 g.

- Gravity **12.9 BLG**
- ABV ---
- IBU **31**
- SRM **9.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Amber 110-140 EBC | 0.5 kg (9.1%) | 71 % | 140 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- 06-02-2017: Zacieranie: 23 L brzezki nastawnej
- 26-02-2017: 3-BLG
- 03-03-2017: Butelkowanie 26 litrów
- Feb 6, 2017, 11:31 AM