

BROWAR_WAGABUNDA-CITROUSS_-_HOPPY_SOUR_ALE

- Gravity **12.4 BLG**
- ABV ---
- IBU **18**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **310 liter(s)**
- Trub loss **5 %**
- Size with trub loss **341 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **374.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **210 liter(s)**
- Total mash volume **280 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **210 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **234.3 liter(s)** of **76C** water or to achieve **374.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 35 kg (46.1%) | 85 % | 7 |
| Grain | BESTMALZ - Best Wheat Malt | 35 kg (46.1%) | 82 % | 4 |
| Sugar | Milk Sugar (Lactose) | 6 kg (7.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|-----------|----------|------------|
| Whirlpool | Citra | 855.17 g | 10 min | 12 % |
| Whirlpool | Oktawia | 534.48 g | 10 min | 7.1 % |
| Dry Hop | Citra | 1282.76 g | 7 day(s) | 12 % |
| Dry Hop | Oktawia | 855.17 g | 7 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-04 | Ale | Slant | 3500 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|------------|----------|----------|-------|
| Flavor | Laktoza | 6000 g | Boil | 5 min |
| Flavor | Lemon zest | 801.73 g | Boil | 1 min |
| Flavor | Lime zest | 53.45 g | Boil | 1 min |
| Water Agent | Lactol | 534.48 g | Bottling | --- |