

# Caesar citra Rubiconem 1.0

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **7.4**
- 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 **12.5 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	5 kg (90.9%)	80 %	7
Grain	Viking Malt - Pszeniczny karmelowy	0.25 kg (4.5%)	80 %	125
Grain	Weyermann - Zakwaszający	0.25 kg (4.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA - 2019)	50 g	1 min	13.1 %
Boil	Citra (USA - 2019)	20 g	10 min	13.1 %
Boil	Citra (USA - 2019)	20 g	20 min	13.1 %
Boil	Citra (USA - 2019)	10 g	60 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Starter 1L wody + 80g jasnego ekstraktu słodowego suchego Bruntal na 48h w temperaturze pokojowej.

Fermentacja burzliwa 3 tygodnie w 10°C  
Fermentacja cicha 3 tygodnie w 10°C

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	5 g	Boil	61 min
5 ml nie gram				
Other	Askorbinian sodu	2 g	Secondary	21 day(s)
Rozpuszczone w 100ml zimnej wcześniej przegotowanej wody.				