

CYTRUSOWY ŁAN

- Gravity **11.6 BLG**
- ABV ---
- IBU **29**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (48.1%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 2.5 kg (48.1%) | 81 % | 6 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.8%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 20 g | 60 min | 11.2 % |
| Aroma (end of boil) | Cascade | 20 g | 15 min | 8.1 % |
| Whirlpool | Cascade | 40 g | 0 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 10 g | Safale |