

Cytrusy na święta

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **4.2**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.15 kg (58.3%) | 80 % | 5 |
| Grain | Pilznieński | 1.6 kg (29.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.65 kg (12%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 13 g | 60 min | 13 % |
| Boil | Citra | 38 g | 10 min | 12.9 % |
| Boil | Cascade | 40 g | 10 min | 6 % |
| Whirlpool | Chinook | 50 g | 20 min | 13 % |
| Dry Hop | Cascade | 62 g | 3 day(s) | 6 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 250 ml | Omega |