# Cytrynowa sesja

- Gravity 11.2 BLG
- ABV ---
- IBU 35
- SRM **7**
- 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 10 %/h
- Boil size 25.3 liter(s)

# **Mash information**

- Mash efficiency 70 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 15.8 liter(s)
- Total mash volume 20.3 liter(s)

### **Steps**

- Temp 65 C, Time 75 min
  Temp 76 C, Time 5 min

## Mash step by step

- Heat up 15.8 liter(s) of strike water to 71.4C
- Add grains
- Keep mash 75 min at 65C
- Keep mash 5 min at 76C
  Sparge using 14 liter(s) of 76C water or to achieve 25.3 liter(s) of wort

#### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (88.9%)	78 %	6
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	4 g	60 min	15.5 %
Boil	Sorachi Ace	20 g	30 min	10 %
Boil	Sorachi Ace	30 g	5 min	10 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %
Dry Hop	Citra	25 g	7 day(s)	12 %

#### **Yeasts**

Name	Туре	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	

#### **Extras**

Туре	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min
Other	Chłodnica	0 g	Boil	15 min

Other	Uwodnić Mech	0 g	Boil	60 min
Spice	Trawa cytrynowa	8 g	Boil	5 min