

# 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

Type	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	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---

## Extras

Type	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