

cytrytowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (75.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%) | 79 % | 16 |
| Grain | karmelowy czerwony | 0.3 kg (5.7%) | 70 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Pacifica | 30 g | 10 min | 5 % |
| Dry Hop | pacifica | 30 g | 7 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|-------------|
| Wyeast - Czech Pils | Lager | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | mech irlandzki | 7 g | Boil | 5 min |
|--------|----------------|-----|------|-------|

Notes

- W 21 minucie podgrzać do 65°C i odebrać 4 litry zacieru (Dekokt). Pozostałość utrzymywać w temp. 64°C. Dekokt podgrzewamy do 72°C - 15 min., gotujemy przez 20 min. i przelewamy do pozostałej porcji. Całość podgrzewamy do 72°C - 20 min. 78°C - 10 min
Nov 8, 2015, 11:33 AM