

Grejfrutowy Eksperyment

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **4.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (77.8%)	78 %	6
Adjunct	Ekstrakt grejpfrutowy	1 kg (22.2%)	51 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Whirlpool	Citra	20 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka grejpfruta	45 g	Boil	5 min

Notes

- Citra na whirlpool poniżej 70°C (aromat)
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