

Ale wędzony cytrus

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **10.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Słód Wędzony Steinbach | 2 kg (30.8%) | 80 % | 5 |
| Grain | BESTMALZ - Bestt Pale Ale | 4 kg (61.5%) | 80.5 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.8%) | 68 % | 400 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 50 g | 30 min | 13 % |
| Aroma (end of boil) | Centennial | 50 g | 5 min | 10.5 % |
| Aroma (end of boil) | Citra | 50 g | 5 min | 12 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Equinox | 100 g | 5 day(s) | 13.1 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|