

# 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
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Safale US-05	Ale	Dry	11 g	Fermentis
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