

## apa z ekstraktem Brewferm Citrulicious 20 g

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	10 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	---