

Citra/Enigma apka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (80%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (20%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Aroma (end of boil) | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Enigma (AUS) | 25 g | 15 min | 17.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Enigma (AUS) | 50 g | 3 day(s) | 17.2 % |

Yeasts

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

Notes

- 15 minut after flameout i chłodzimy.
4L/kg
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