

# Cytrusowe szaleństwo

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **6**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.7 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	3.5 kg (63.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18%)	83 %	5
Grain	Płatki owsiane	0.8 kg (14.4%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Equinox	83 g	9 day(s)	13.1 %
Do fermentacji burzliwej.				
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	300 ml	Fermentum Mobile

Wykonano starter 1,2 litra na mieszadle magnetycznym.

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	80 g	Boil	3 min
Spice	Trawa cytrynowa	40 g	Boil	3 min

### Notes

- Wyszło 26 litrów po gotowaniu, 10,5 brix.  
*Feb 15, 2019, 4:21 PM*