

# El Citron

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **9.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **8 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **63C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **48.7 liter(s)** of **76C** water or to achieve **64.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (37%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (37%)	80 %	5
Grain	Pszeniczny	1.5 kg (11.1%)	85 %	4
Grain	Strzegom Karmel 150	1 kg (7.4%)	75 %	150
Grain	Karmelowy Czerwony	1 kg (7.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.5 %
Boil	Cascade	50 g	20 min	7.1 %
Boil	Citra	100 g	5 min	13 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

## Notes

- Brzeczka 04.04  
Mech irlandzki 15min  
*Apr 4, 2024, 8:46 AM*