

# Kwasik z cytryną

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **4**
- SRM **3.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (44.2%)	80 %	5
Grain	Płatki owsiane	1.4 kg (24.8%)	85 %	3
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Żytni	0.5 kg (8.8%)	85 %	8
Sugar	Milk Sugar (Lactose)	0.75 kg (13.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	lunga	15 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	100 ml	White Labs
Bakterie L.Plantarum	Ale	Dry	5 g	Serowar.pl

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z 10 cytryn	550 g	Boil	1 min

Flavor	Zest z 10 cytryn	130 g	Boil	1 min
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