

[M] Apki lepiej wchodzi

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (77.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (22.2%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 50 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 50 g | 5 min | 10 % |
| Whirlpool | Citra | 30 g | 20 min | 12 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Skórka cytrusów | 300 g | Secondary | 3 day(s) |