

# POPOŁUDNIA BEZKARNIE CYTRYNOWE... CYTRYNOWE!

- Gravity **15.4 BLG**
- ABV ---
- IBU **81**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.4 kg (91.5%)	79 %	6
Grain	Strzegom Żytni	0.3 kg (5.1%)	81 %	8
Sugar	Candi Sugar, Clear	0.2 kg (3.4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	25 g	60 min	17 %
Aroma (end of boil)	Mosaic	100 g	10 min	10 %
Whirlpool	Lemon drop (77`C)	50 g	30 min	4.6 %
Whirlpool	Amarillo (77`C)	50 g	30 min	8.9 %
Dry Hop	Chinook	30 g	7 day(s)	13 %
Dry Hop	Amarillo	80 g	7 day(s)	8.9 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US--5	Ale	Liquid	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min