

Słoneczny patrol

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **30**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pilzneński | 2 kg (80%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (20%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 14.2 % |
| Boil | Citra | 10 g | 30 min | 14.2 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 14.2 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 1.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|---------|-------|
| Herb | mięta | 15 g | Boil | 5 min |

| | | | | |
|-----------------------------------------------------------------------------------------|---------|-------|-----------|----------|
| Herb | mięta | 5 g | Secondary | 7 day(s) |
| Flavor | limonka | 600 g | Secondary | 7 day(s) |
| Wycisnąć sok z 10 limonek i gotować, do gotowanego soku dodać startą skórkę z 5 limonek | | | | |