

## [7] Piwo grejpfrutowe

- Gravity **11.9 BLG**
- ABV ---
- IBU **39**
- SRM **9.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

### Fermentables

| Type  | Name  | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pilzneński czeski klepiskowy<br>Bohemian Floor 3-4<br>EBC Weyermann | 4 kg (75.5%)   | 81 %  | 3   |
| Grain | Aroma 100 EBC<br>Castle   | 0.7 kg (13.2%) | 78 %  | 100 |
| Grain | Zakwaszający pH<br>3,4-3,6, 3-6 EBC<br>Weyermann                    | 0.6 kg (11.3%) | 75 %  | 3.4 |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Waimea | 50 g   | 15 min   | 17 %       |
| Dry Hop             | Waimea | 50 g   | 5 day(s) | 17 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |   |       |           |           |
|--------|---|-------|-----------|-----------|
| Fining | Mech  | 5 g   | Boil      | 15 min    |
| Flavor | Skórka grejpfruta czerwonego Floryda i pomarańczy                                     | 350 g | Boil      | 15 min    |
| Flavor | Skórka grejfruta Pameló   | 50 g  | Boil      | 15 min    |
| Flavor | sok z pomarańczy i czerwonego grejfruta Floryda                                       | 500 g | Primary   | 7 day(s)  |
| Flavor | pocięty w plastry grejfruta Pameló bez skórki   | 870 g | Primary   | 7 day(s)  |
| Flavor | Cukier kandyzowany (108g cukru) z sokiem i skórkami pomarańczy 4szt i grejpfruta 2szt | 108 g | Secondary | 14 day(s) |

## Notes

- gotować minimum 60 min bez przykrywania garnka (ze względu na Pilzneński który ma prekursorzy DMS) podgrzewanie także bez przykrycia.  
*Jan 7, 2016, 12:07 PM*