

CITRUS JUICE

- Gravity **14 BLG**
- ABV ---
- IBU **64**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (8.3%)	72 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Citra	15 g	30 min	13.5 %
Boil	Cascade	10 g	20 min	7.7 %
Boil	Centennial	10 g	15 min	8.5 %
Boil	Motueka	25 g	15 min	7 %
Boil	Cascade	10 g	10 min	7.7 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Galaxy	20 g	5 min	15 %
Boil	Centennial	20 g	5 min	8.5 %
Boil	Cascade	10 g	5 min	7.7 %

Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Centennial	20 g	0 min	8.5 %
Whirlpool	Cascade	20 g	0 min	7.7 %
Whirlpool	Galaxy	20 g	0 min	15 %
Whirlpool	Motueka	25 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis