

# CYTRUSOWY KNUR

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (62.5%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (20.8%)	79 %	10
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3
Grain	Strzegom Monachijski typ II	0.3 kg (6.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Lemon drop	15 g	30 min	4.6 %
Boil	Lemon drop	15 g	15 min	4.6 %
Boil	Lemon drop	10 g	5 min	4.6 %
Dry Hop	Simcoe	15 g	4 day(s)	13.2 %
Mash	Simcoe	15 g	2 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---