

# cytrytowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	karmelowy czerwony	0.3 kg (5.7%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Pacifica	30 g	10 min	5 %
Dry Hop	pacifica	30 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Slant	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	7 g	Boil	5 min
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## Notes

- W 21 minucie podgrzać do 65°C i odebrać 4 litry zacieru (Dekokt). Pozostałość utrzymywać w temp. 64°C. Dekokt podgrzewamy do 72°C - 15 min., gotujemy przez 20 min. i przelewamy do pozostałej porcji. Całość podgrzewamy do 72°C - 20 min. 78°C - 10 min  
*Nov 8, 2015, 11:33 AM*