

# 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				