

# ALE Cytrynowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3.5 %**
- Size with trub loss **14.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.55 kg (52%)	79 %	6
Grain	Strzegom pszenica prażona	0.015 kg (0.5%)	70 %	1000
Grain	Jęczmień palony	0.015 kg (0.5%)	55 %	985
Grain	Rice, Flaked	0.4 kg (13.4%)	70 %	2
Grain	Barley, Raw	1 kg (33.6%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Celeia	5 g	30 min	5.3 %
Boil	Cascade	10 g	30 min	7.1 %
Boil	Cascade	10 g	10 min	7.1 %
Boil	Citra	10 g	10 min	14.2 %
Dry Hop	Citra	10 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safeale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Flavor	Suszon skórka cytryny	35 g	Boil	10 min