

# BROWAR\_WAGABUNDA-CITROUSS\_-\_HOPPY\_SOUR\_ALE

- Gravity **12.4 BLG**
- ABV ---
- IBU **18**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **310 liter(s)**
- Trub loss **5 %**
- Size with trub loss **341 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **374.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **210 liter(s)**
- Total mash volume **280 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **210 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **234.3 liter(s)** of **76C** water or to achieve **374.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt  | 35 kg (46.1%) | 85 %   | 7   |
| Grain | BESTMALZ - Best Wheat Malt | 35 kg (46.1%) | 82 %   | 4   |
| Sugar | Milk Sugar (Lactose)       | 6 kg (7.9%)   | 76.1 % | 0   |

## Hops

| Use for   | Name    | Amount    | Time     | Alpha acid |
|-----------|---------|-----------|----------|------------|
| Whirlpool | Citra   | 855.17 g  | 10 min   | 12 %       |
| Whirlpool | Oktawia | 534.48 g  | 10 min   | 7.1 %      |
| Dry Hop   | Citra   | 1282.76 g | 7 day(s) | 12 %       |
| Dry Hop   | Oktawia | 855.17 g  | 7 day(s) | 7.1 %      |

## Yeasts

| Name        | Type | Form  | Amount  | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-04 | Ale  | Slant | 3500 ml | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |            |          |          |       |
|-------------|------------|----------|----------|-------|
| Flavor      | Laktoza    | 6000 g   | Boil     | 5 min |
| Flavor      | Lemon zest | 801.73 g | Boil     | 1 min |
| Flavor      | Lime zest  | 53.45 g  | Boil     | 1 min |
| Water Agent | Lactol     | 534.48 g | Bottling | ---   |