

Cienias II Citra Single Hop

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **23**
- SRM **2.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (43.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (13%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (13%) | 79 % | 16 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (13%) | 76.1 % | 0 |
| Grain | Rye, Flaked | 0.4 kg (17.4%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Dry Hop | citra | 20 g | 2 day(s) | 1 % |
| Boil | citra | 20 g | 10 min | 15 % |
| Whirlpool | citra | 20 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | --- |

Notes

- citra whirlpool hopstand 78st C na 30min

następnym razem przeprowadzić eksperyment z whirlpoolem ala browar rzemieślniczy:
93-90stC dodać chmiel mieszając intensywnie kilka minut ale musi być korekta IBU ok 15% mniej do
gotowania ponieważ alfa kwasy działają

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