

Elani Alora Citra

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.2 kg (70%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.8 kg (13.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra CP | 30 g | 30 min | 13.9 % |
| Whirlpool | Citra HB | 50 g | 30 min | 12 % |
| Dry Hop | Elani | 100 g | 3 day(s) | 5.7 % |
| Dry Hop | Alora | 100 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Sweet Release | Ale | Slant | 150 ml | --- |

Notes

- Woda RO modyfikowana:
 - zacieranie 22L
 - chlorek wapnia 5 gr
 - gips 2.5 gr
 - wysładzanie 5L

chlorek wapnia 3gr
gips 1.5

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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