

Lekkie citra 7 BLG v2

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **18**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8.3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (50%)	79 %	10
Grain	Weyermann - Carapils	1.5 kg (50%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	47 g	5 min	12 %
Boil	Citra	3 g	30 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale k-97	Ale	Dry	11 g	fermentis

Notes

- warzeie 29 10 2017
bez wysładzania 28 litrów do zacierania
po gotowaniu 20 litrów 8,5blg
70 stopni 60 minut
78 stopni 25 minut
80 minut gotowania
3g citra na 30 min
47g citra na Whitpool
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