

## lekkie II cytrusowe

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **4.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **2.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **5.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	0.6 kg (66.7%)	80 %	6
Grain	Briess - Wheat Malt, White	0.2 kg (22.2%)	85 %	5
Adjunct	sok z cytrusów	0.1 kg (11.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	3 g	10 min	10 %
Aroma (end of boil)	Citra	3 g	10 min	12 %
Aroma (end of boil)	WAI-ITI	4 g	10 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	3 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	bergamotka	4 g	Boil	10 min