

# Szalone Cytrusy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **19**
- SRM **9.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5.5 kg (84.6%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150   | 0.5 kg (7.7%)  | 75 %  | 150 |
| Grain | Jęczmień niesłodowany | 0.5 kg (7.7%)  | 75 %  | 2   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Citra      | 5 g    | 60 min   | 12 %       |
| Boil                | Lemon drop | 25 g   | 60 min   | 4.6 %      |
| Aroma (end of boil) | Lemon drop | 5 g    | 15 min   | 4.6 %      |
| Boil                | Lemon drop | 5 g    | 10 min   | 4.6 %      |
| Boil                | Lemon drop | 5 g    | 5 min    | 4.6 %      |
| Dry Hop             | Lemon drop | 10 g   | 7 day(s) | 4.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name                          | Amount | Use for | Time   |
|--------|-------------------------------|--------|---------|--------|
| Flavor | Skórka ze słodkiej pomarańczy | 30 g   | Boil    | 15 min |
| Flavor | Skórka cytryny                | 20 g   | Boil    | 15 min |
| Flavor | Trawa cytrynowa               | 20 g   | Boil    | 15 min |
| Fining | Mech irlandzki                | 10 g   | Boil    | 15 min |