

Pale ALE Citra - Mittelfrug, Zakwaszane Mango 19.05.2025 r.

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	15 g	60 min	3 %
Boil	Marynka	30 g	15 min	7.3 %
Whirlpool	Marynka	70 g	2 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango Alonso	1875 g	Secondary	3 day(s)
w 3 dniu burzliwej bezpośrednio do fermentora				