

# Skóra

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.1**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pszeniczny	2.5 kg (38.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	10 g	60 min	17 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z cytryny	40 g	Boil	20 min
Flavor	Skórka z cytryny	30 g	Secondary	7 day(s)