

# Cytrynka

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **14**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.5 kg (77.8%) | 80 %  | 4   |
| Grain | Płatki owsiane                            | 0.5 kg (11.1%) | 85 %  | 3   |
| Grain | Weyermann -<br>Carapils                   | 0.5 kg (11.1%) | 78 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Mash                | Citra | 15 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Citra | 30 g   | 10 min   | 12 %       |
| Dry Hop             | Citra | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

## Extras

| Type  | Name             | Amount | Use for | Time   |
|-------|------------------|--------|---------|--------|
| Spice | Skórka z cytryny | 30 g   | Boil    | 10 min |