

IPA Cytrusy za horyzontem

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (66.7%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (33.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Horizon | 15 g | 55 min | 14 % |
| Boil | Horizon | 10 g | 5 min | 14 % |
| Whirlpool | Horizon | 20 g | --- | 14 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Horizon | 15 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | --- |