

KRUL CYTRONETY

- Gravity **17.8 BLG**
- ABV ---
- IBU **80**
- SRM **11.1**
- Style **Imperial 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (91.5%)	79 %	6
Grain	Briess - Carapils Malt	0.4 kg (5.6%)	74 %	3
Grain	Strzegom Bursztynowy	0.1 kg (1.4%)	70 %	49
Grain	Fawcett - Crystal	0.1 kg (1.4%)	70 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10.5 %
Boil	Amarillo	50 g	20 min	8.9 %
Whirlpool	Citra	20 g	0 min	13.5 %
Dry Hop	Citra	40 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale