

# Letnie Cytrusy

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt         | 3 kg (60%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński          | 1 kg (20%)   | 80 %  | 4   |
| Grain | Płatki owsiane               | 0.5 kg (10%) | 60 %  | 3   |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (10%) | 78 %  | 20  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Ella (AUS) | 20 g   | 60 min   | 14.6 %     |
| Aroma (end of boil) | Talus      | 15 g   | 1 min    | 7 %        |
| Aroma (end of boil) | Centennial | 10 g   | 1 min    | 10.5 %     |
| Dry Hop             | Talus      | 20 g   | 3 day(s) | 7 %        |
| Dry Hop             | Centennial | 20 g   | 3 day(s) | 10.5 %     |

## Yeasts

| Name                                    | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand Lalbrew New England Ale Yeast | Ale  | Dry  | 11 g   | Lallemand  |