

## singiel nr 67 citra

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **8.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (48%)	80 %	7
Grain	Monachijski	2 kg (32%)	80 %	16
Grain	Carahell	1 kg (16%)	77 %	26
Grain	Słód owsiany Fawcett	0.25 kg (4%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.5 %
Boil	Citra	25 g	10 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %
Whirlpool	Citra	30 g	15 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre