

# Babka Cytrynowa

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **10**
- SRM **8.6**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	bestmalz caramell hell	1 kg (16.7%)	75 %	30
Grain	Biscuit Malt	1 kg (16.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	40 min	10 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	40 g	Secondary	7 day(s)