

# Cienkuszek cytrynowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM ---

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Fermentables

| Type           | Name                       | Amount      | Yield | EBC |
|----------------|----------------------------|-------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3 kg (100%) | 80 %  | --- |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Centennial  | 10 g   | 60 min   | 8.5 %      |
| Boil                | Sorachi Ace | 20 g   | 5 min    | 12.8 %     |
| Boil                | Centennial  | 10 g   | 5 min    | 8.5 %      |
| Aroma (end of boil) | Centennial  | 10 g   | 0 min    | 8.5 %      |
| Aroma (end of boil) | Sorachi Ace | 10 g   | 0 min    | 12.8 %     |
| Dry Hop             | Centennial  | 20 g   | 3 day(s) | 8.5 %      |
| Dry Hop             | Sorachi Ace | 20 g   | 3 day(s) | 12.8 %     |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 11.5 g | fermentis  |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Fining | whirflock                  | 0.5 g  | Boil    | 15 min |
| Spice  | trawa cytrynowa            | 30 g   | Boil    | 5 min  |
| Spice  | skórka słodkiej pomarańczy | 40 g   | Boil    | 15 min |
| Spice  | skórka cytryny             | 30 g   | Boil    | 15 min |