

# 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