

CytruSowa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **8.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.5 kg (30%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (20%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 50 min | 4 % |
| Aroma (end of boil) | Citra | 12 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 11 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Dry | 10 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|--------|
| Flavor | Skórka grejpfruta, mandarynki, limonki | 20 g | Boil | 15 min |
| Flavor | Sok z grejpfruta, mandarynki, limonki | 400 g | Boil | 1 min |