

# Cytryn

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %

## Yeasts

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