

# Cytryna z miodem

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **10.9**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.9%)	79 %	16
Grain	Biscuit Malt	0.25 kg (6%)	79 %	45
Grain	Weyermann Caramunich 3	0.25 kg (6%)	76 %	150
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3
Dry Extract	Miód Gryczany (Buckwheat Honey)	0.7 kg (16.7%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Chinook	35 g	1 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytrynowa	25 g	Boil	1 min
Spice	kolendra	15 g	Boil	1 min

## Notes

- 52° - 10min
  - 63° - 40min
  - 72° - 30min
  - 79° - 20 min i filtracja
- Dec 18, 2017, 7:03 PM*