

Cytrynowe IPA TB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (27.8%) | 80 % | 4 |
| Grain | Pszeniczny | 0.7 kg (13%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 60 min | 12.5 % |
| Whirlpool | Sorachi Ace | 40 g | 30 min | 1 % |
| Dry Hop | Sorachi Ace | 40 g | 3 day(s) | 12.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | trawa cytrynowa | 20 g | Boil | 2 min |
| Flavor | skórki cytryny | 30 g | Boil | 5 min |