

# Zwyczajny cytrynowy

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **79 C**, Time **20 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **79C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Płatki owsiane	1.3 kg (24.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.7 %
Boil	Marynka	20 g	20 min	6.7 %
Boil	Marynka	25 g	5 min	6.7 %
Aroma (end of boil)	Marynka	25 g	0 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	15 g	Boil	55 min
Flavor	Skórka Cytrynowa	10 g	Boil	5 min