

## #27 CitraZula IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **10.3**
- 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)**

### Fermentables

| Type           | Name                              | Amount          | Yield | EBC |
|----------------|-----------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (78.2%)  | 80 %  | 35  |
| Sugar          | cukier                            | 0.4 kg (9.2%)   | 100 % | --- |
| Grain          | Karmelowy Czerwony                | 0.3 kg (6.9%)   | 75 %  | 59  |
| Grain          | Karmelowy Jasny 30EBC             | 0.125 kg (2.9%) | 75 %  | 30  |
| Grain          | Pilzneński                        | 0.125 kg (2.9%) | 81 %  | 4   |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Zula  | 20 g   | 60 min   | 9 %        |
| Boil                | Zula  | 15 g   | 20 min   | 9 %        |
| Aroma (end of boil) | Zula  | 15 g   | 5 min    | 9 %        |
| Dry Hop             | Citra | 10 g   | 7 day(s) | 12 %       |
| Dry Hop             | Citra | 40 g   | 3 day(s) | 12 %       |