

# Citra Marynka Zula

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Castle Pale Ale        | 2.5 kg (55.6%) | 80 %   | 8   |
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (33.3%) | 80.5 % | 4   |
| Grain | Płatki owsiane         | 0.5 kg (11.1%) | 60 %   | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 20 g   | 60 min   | 8.8 %      |
| Aroma (end of boil) | Citra   | 25 g   | 15 min   | 12.9 %     |
| Whirlpool           | Citra   | 25 g   | 0 min    | 12.9 %     |
| Dry Hop             | Zula    | 100 g  | 2 day(s) | 13.3 %     |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory |
|-----------------------------------|------|-------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 100 ml | Mangrove   |