

# Citrasowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **12.9**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (7.9%)	70 %	299
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	20 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	---