

# Citrinox

- Gravity **14.9 BLG**
- ABV ---
- IBU **68**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (8.3%)	80 %	6
Grain	Aromatic Malt	0.2 kg (3.3%)	78 %	51
Grain	Caramunich Malt	0.3 kg (5%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Equinox	40 g	7 day(s)	13.1 %
Boil	Sorachi Ace	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale