

# Citrynion

- Gravity **11.9 BLG**
- ABV ---
- IBU **78**
- SRM **12.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński           | 4.5 kg (94.7%) | 80 %  | 8   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (5.3%) | 79 %  | 256 |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 30 g   | 60 min   | 12 %       |
| Boil                | Citra | 30 g   | 30 min   | 12 %       |
| Boil                | Citra | 20 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 1 min    | 12 %       |
| Dry Hop             | Citra | 50 g   | 7 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--|--------|-----------|----------|
| Flavor | Zaprawka z 2 cytryn, limonki i 50 ml spirytusu | 0 g    | Secondary | 5 day(s) |