

# CytruSolowa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **9.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.6%)	79 %	6
Grain	Cara Ruby Castle	1 kg (17.5%)	72 %	50
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Strzegom Karmel 30	1.2 kg (21.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	12.4 %
Aroma (end of boil)	Lemon Drop USA	15 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy i grejfruta	150 g	Boil	5 min
Spice	sól	30 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	pomarańcze, kiwi, grejfrut	1000 g	Primary	10 day(s)