

# CytruSowa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **8.7**
- Style **Red IPA**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (30%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (20%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	50 min	4 %
Aroma (end of boil)	Citra	12 g	30 min	12 %
Aroma (end of boil)	Citra	11 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Dry	10 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka grejpfruta, mandarynki, limonki	20 g	Boil	15 min
Flavor	Sok z grejpfruta, mandarynki, limonki	400 g	Boil	1 min