

# CytruSowa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **8.6**
- 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 kg (20%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (20%)	75 %	70
Grain	BESTMALZ - Best Heidelberg	1 kg (20%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	50 min	15.3 %
Aroma (end of boil)	Southern Passion	12 g	10 min	11.7 %
Aroma (end of boil)	Sorachi Ace	25 g	10 min	12.5 %
Aroma (end of boil)	Citra	11 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

## 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