

# Cytryna

- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM ---

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	1.7 kg (79.1%)	--- %	---
Sugar	Cukier	0.25 kg (11.6%)	--- %	---
Adjunct	Skurka z ctryny	0.2 kg (9.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	15 g	60 min	7.5 %
Aroma (end of boil)	Ahtanum	10 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.2 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skurka z cytryny	100 g	Boil	15 min
Flavor	Skurka z pomaraniczy	100 g	Boil	15 min