

# Cytrynka

- Gravity **14 BLG**
- ABV ---
- IBU **69**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Weyermann - Carared	1 kg (15.4%)	75 %	45
Grain	White Wheat Malt	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	30 g	50 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale