

## #27 CitraZula IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (78.2%)	80 %	35
Sugar	cukier	0.4 kg (9.2%)	100 %	---
Grain	Karmelowy Czerwony	0.3 kg (6.9%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.125 kg (2.9%)	75 %	30
Grain	Pilzneński	0.125 kg (2.9%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	9 %
Boil	Zula	15 g	20 min	9 %
Aroma (end of boil)	Zula	15 g	5 min	9 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Citra	40 g	3 day(s)	12 %