

## [4] Belgijiska Cytroneta

- Gravity **10.6 BLG**
- ABV ---
- IBU **64**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.76 kg (62.7%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (22.7%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (6.8%)	75 %	45
Grain	Carabelge	0.2 kg (4.5%)	75 %	32
Grain	Strzegom Wiedeński	0.14 kg (3.2%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	11 g	60 min	12 %
Boil	Citra	11 g	50 min	12 %
Boil	Citra	11 g	40 min	12 %
Boil	Citra	11 g	30 min	12 %
Boil	Citra	11 g	20 min	12 %
Boil	Citra	11 g	10 min	12 %
Boil	Citra	6 g	5 min	12 %
Boil	Citra	5 g	0 min	12 %
Dry Hop	Citra	20 g	5 day(s)	12 %

Dry Hop	Citra	5 g	2 day(s)	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew