

# Ale Cytrynowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.4**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **70C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (89.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Płatki owsiane	0.1 kg (1.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	15 min	12 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ćwiartki cytryn	300 g	Primary	7 day(s)
Flavor	Skórka cytryn	50 g	Secondary	14 day(s)