

CYTRA - LEMON IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (55.1%)	80 %	5
Grain	Pilznieński	1.5 kg (30.6%)	81 %	4
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	15 g	15 min	10 %
Boil	Sorachi Ace	20 g	10 min	10 %
Boil	Sorachi Ace	30 g	2 min	10 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki cytryny	30 g	Boil	5 min

Flavor	Trawa cytrynowa	20 g	Boil	2 min
--------	-----------------	------	------	-------