

# Cytruś IPA Light

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **58**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (48.1%)	79 %	6
Grain	Strzegom Pilzneński	2.7 kg (51.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	30 min	10.5 %
Boil	Centennial	20 g	10 min	10.5 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Boil	Citra	17 g	10 min	13.5 %
Boil	Marynka	20 g	30 min	8.8 %
Whirlpool	Centennial	20 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Dry	11.5 g	---