

# CytruSowa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **8.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield  | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | Strzegom Pale Ale          | 1 kg (20%) | 79 %   | 6   |
| Grain | Strzegom Pilzneński        | 2 kg (40%) | 80 %   | 4   |
| Grain | Karmelowy Jasny 30EBC      | 1 kg (20%) | 75 %   | 70  |
| Grain | BESTMALZ - Best Heidelberg | 1 kg (20%) | 80.5 % | 3   |

## Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Pacific Gem      | 10 g   | 50 min | 15.3 %     |
| Aroma (end of boil) | Southern Passion | 12 g   | 10 min | 11.7 %     |
| Aroma (end of boil) | Sorachi Ace      | 25 g   | 10 min | 12.5 %     |
| Aroma (end of boil) | Citra            | 11 g   | 10 min | 12 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                                   | Amount | Use for | Time   |
|--------|--|--------|---------|--------|
| Flavor | Skórka grejpfruta, mandarynki, limonki | 20 g   | Boil    | 15 min |
| Flavor | Sok z grejpfruta, mandarynki, limonki  | 400 g  | Boil    | 1 min  |