

Cytryna

- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM ---

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **12.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|-----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy jasny | 1.7 kg (79.1%) | --- % | --- |
| Sugar | Cukier | 0.25 kg (11.6%) | --- % | --- |
| Adjunct | Skurka z cytryny | 0.2 kg (9.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Palisade | 15 g | 60 min | 7.5 % |
| Aroma (end of boil) | Ahtanum | 10 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11.2 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Flavor | Skurka z cytryny | 100 g | Boil | 15 min |
| Flavor | Skurka z pomarańczy | 100 g | Boil | 15 min |