

# Cytrynowe IPA TB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (50%)   | 80 %  | 5   |
| Grain | Strzegom Pilznieński | 1.5 kg (27.8%) | 80 %  | 4   |
| Grain | Pszeniczny           | 0.7 kg (13%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.25 kg (4.6%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.25 kg (4.6%) | 85 %  | 3   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Sorachi Ace | 40 g   | 60 min   | 12.5 %     |
| Whirlpool | Sorachi Ace | 40 g   | 30 min   | 1 %        |
| Dry Hop   | Sorachi Ace | 40 g   | 3 day(s) | 12.5 %     |

## Extras

| Type   | Name            | Amount | Use for | Time  |
|--------|-----------------|--------|---------|-------|
| Flavor | trawa cytrynowa | 20 g   | Boil    | 2 min |
| Flavor | skórki cytryny  | 30 g   | Boil    | 5 min |