

Cytrynowy Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **0.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | --- % | --- |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 20 g | 60 min | 13.1 % |
| Boil | Equinox | 20 g | 10 min | 13.1 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Equinox | 20 g | 5 min | 13.1 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Equinox | 20 g | 0 min | 13.1 % |
| Boil | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Equinox | 20 g | 4 day(s) | 13.1 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|----------|
| Flavor | skórka z cytryn | 100 g | Secondary | 4 day(s) |
| Flavor | cytryna w kawałkach | 500 g | Secondary | 4 day(s) |