

# Cytrynowy Radler IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (75%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (25%) | 83 %  | 5   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Amarillo | 10 g   | 60 min   | 9.5 %      |
| Boil    | Citra    | 10 g   | 10 min   | 12 %       |
| Boil    | Citra    | 20 g   | 10 min   | 12 %       |
| Dry Hop | Citra    | 30 g   | 4 day(s) | 12 %       |
| Dry Hop | Amarillo | 30 g   | 4 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Fermentis  |

## Extras

| Type   | Name                      | Amount | Use for   | Time     |
|--------|---------------------------|--------|-----------|----------|
| Flavor | Sok z cytryn 1,5kg i woda | 2000 g | Bottling  | ---      |
| Flavor | Skórka z pomarańczy       | 15 g   | Secondary | 4 day(s) |

## Notes

- Sok z cytryn na butelkowanie.  
May 5, 2024, 10:16 AM