

# 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