

# IPA Cytrusy za horyzontem

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (66.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (33.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	15 g	55 min	14 %
Boil	Horizon	10 g	5 min	14 %
Whirlpool	Horizon	20 g	---	14 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Horizon	15 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---