

## Szybki cytrus

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	1.7 kg (43.6%)	80 %	23
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (43.6%)	80 %	30
Sugar	Milk Sugar (Lactose)	0.5 kg (12.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	20 g	60 min	7.8 %
Boil	Kohatu	20 g	30 min	7.8 %
Aroma (end of boil)	Kohatu	20 g	10 min	7.8 %
Dry Hop	Ekstrakt Brewferm Uncle Sam	20 g	4 day(s)	1 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	10 min