

# Tradycyjjna Citra

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- Gravity **13.6 BLG**
- ABV ---
- IBU **31**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (48.8%)	80 %	4
Grain	Corn, Flaked	1 kg (24.4%)	80 %	2
Grain	SWAEN RED GOLD	0.5 kg (12.2%)	70 %	40
Grain	Płatki pszeniczne	0.6 kg (14.6%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %
Whirlpool	Citra	20 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis