

# Alkocytryna

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- Gravity **10.5 BLG**
- ABV ---
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

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

## Fermentables

| Type  | Name             | Amount          | Yield | EBC |
|-------|------------------|-----------------|-------|-----|
| Sugar | Cukier trzcinowy | 2.5 kg (76.9%)  | --- % | --- |
| Sugar | Glukoza          | 0.75 kg (23.1%) | --- % | --- |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name          | Amount | Use for | Time |
|--------|---------------|--------|---------|------|
| Flavor | Sok z cytryny | 2000 g | Primary | ---  |

## Notes

- Wyciśnięty sok z 26 cytryn  
*Nov 8, 2016, 8:28 PM*