

# Citron

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (80%)	80 %	8
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	40 g	30 min	4.6 %
Boil	Citra	40 g	15 min	12 %
Dry Hop	Lemon drop	90 g	6 day(s)	4.6 %
Dry Hop	Citra	40 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us5	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok cytrynowy	1000 g	Secondary	6 day(s)