

# Citrynion

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- Gravity **11.9 BLG**
- ABV ---
- IBU **78**
- SRM **12.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (94.7%)	80 %	8
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (5.3%)	79 %	256

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zaprawka z 2 cytryn, limonki i 50 ml spirytusu	0 g	Secondary	5 day(s)