

# Cytronata

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **2.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **6.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **6.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons pale ale	1.5 kg (78.9%)	--- %	---
Grain	Simpsons wheat	0.25 kg (13.2%)	--- %	---
Grain	Simpsons - Golden Naked Oats	0.15 kg (7.9%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	30 min	13 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Herb	Bergamotka kwiat	20 g	Secondary	10 day(s)
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