

# CytrynIPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.7 kg (55.1%)	80 %	7
Grain	Pilzneński	1.5 kg (30.6%)	81 %	4
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	12 %
Boil	Sorachi Ace	15 g	15 min	12 %
Boil	Sorachi Ace	20 g	10 min	12 %
Boil	Sorachi Ace	30 g	2 min	12 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórki cytryny	30 g	Boil	5 min

Spice	trawa cytrynowa	20 g	Boil	2 min
Fining	mech irlandzki	5 g	Boil	10 min