

Cytrynowe IPA TB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (27.8%)	80 %	4
Grain	Pszeniczny	0.7 kg (13%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.6%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (4.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	12.5 %
Whirlpool	Sorachi Ace	40 g	30 min	1 %
Dry Hop	Sorachi Ace	40 g	3 day(s)	12.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Boil	2 min
Flavor	skórki cytryny	30 g	Boil	5 min