

# Cytrynowy Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **0.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	--- %	---
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Equinox	20 g	10 min	13.1 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Equinox	20 g	0 min	13.1 %
Boil	Mosaic	10 g	0 min	10 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka z cytryn	100 g	Secondary	4 day(s)
Flavor	cytryna w kawałkach	500 g	Secondary	4 day(s)