

Cytrynowy Radler IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (75%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (25%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|----------|
| Flavor | Sok z cytryn 1,5kg i woda | 2000 g | Bottling | --- |
| Flavor | Skórka z pomarańczy | 15 g | Secondary | 4 day(s) |

Notes

- Sok z cytryn na butelkowanie.
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