

# Letnie Cytrusy

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Cara Blonde - Castle Malting	0.5 kg (10%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	20 g	60 min	14.6 %
Aroma (end of boil)	Talus	15 g	1 min	7 %
Aroma (end of boil)	Centennial	10 g	1 min	10.5 %
Dry Hop	Talus	20 g	3 day(s)	7 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Lalbrew New England Ale Yeast	Ale	Dry	11 g	Lallemand