

[4] Belgijiska Cytroneta

- Gravity **10.6 BLG**
- ABV ---
- IBU **64**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.76 kg (62.7%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.7%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.3 kg (6.8%) | 75 % | 45 |
| Grain | Carabelge | 0.2 kg (4.5%) | 75 % | 32 |
| Grain | Strzegom Wiedeński | 0.14 kg (3.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 11 g | 60 min | 12 % |
| Boil | Citra | 11 g | 50 min | 12 % |
| Boil | Citra | 11 g | 40 min | 12 % |
| Boil | Citra | 11 g | 30 min | 12 % |
| Boil | Citra | 11 g | 20 min | 12 % |
| Boil | Citra | 11 g | 10 min | 12 % |
| Boil | Citra | 6 g | 5 min | 12 % |
| Boil | Citra | 5 g | 0 min | 12 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |

| | | | | |
|---------|-------|-----|----------|------|
| Dry Hop | Citra | 5 g | 2 day(s) | 12 % |
|---------|-------|-----|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |