

# CytruSolowa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **9.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 3 kg (52.6%)   | 79 %  | 6   |
| Grain | Cara Ruby Castle   | 1 kg (17.5%)   | 72 %  | 50  |
| Grain | Pszeniczny         | 0.5 kg (8.8%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 30 | 1.2 kg (21.1%) | 75 %  | 30  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 50 min | 12.4 %     |
| Aroma (end of boil) | Lemon Drop USA         | 15 g   | 10 min | 4.6 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                          | Amount | Use for | Time      |
|--------|-------------------------------|--------|---------|-----------|
| Flavor | skórka pomarańczy i grejfruta | 150 g  | Boil    | 5 min     |
| Spice  | sól                           | 30 g   | Boil    | 10 min    |
| Fining | mech irlandzki                | 5 g    | Boil    | 15 min    |
| Flavor | pomarańcze, kiwi, grejfrut    | 1000 g | Primary | 10 day(s) |