

# Cytrynka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.19 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (63.6%)	80 %	4
Grain	Pilzneński	0.72 kg (22.9%)	81 %	4
Grain	Pszeniczny	0.2 kg (6.4%)	85 %	4
Grain	Strzegom Karmel 30	0.223 kg (7.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra Szyszka	10 g	20 min	12.7 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Amarillo	10 g	10 min	8.9 %
Boil	Columbus/Tomahawk/Zeus	8 g	10 min	12.5 %
Aroma (end of boil)	Centennial	8 g	5 min	8.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.9 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	12.5 %
Aroma (end of boil)	Citra Szyszka	30 g	0 min	12.7 %
Aroma (end of boil)	Centennial	4 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Trawa Cytrynowa	15 g	Boil	10 min
Spice	Skórki Cytryny	30 g	Boil	10 min
Spice	Skórki Cytryny	10 g	Secondary	4 day(s)