

Light Citrus Lager

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **2.5**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | pilznieński | 3.5 kg (68.6%) | --- % | 3 |
| Grain | pszeniczny | 0.4 kg (7.8%) | --- % | 3 |
| Grain | Weyermann - Carapils | 0.4 kg (7.8%) | 78 % | 4 |
| Adjunct | Płatki pszeniczne | 0.4 kg (7.8%) | 85 % | 3 |
| Adjunct | Płatki ryżowe | 0.4 kg (7.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Chinook | 5 g | 60 min | 12 % |
| Boil | Cascade | 10 g | 50 min | 6 % |
| Boil | Chinook | 5 g | 30 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |
| Dry Hop | Nelson Sauvín | 20 g | 14 day(s) | 11 % |
| Dry Hop | Cascade | 30 g | 14 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Herb | Trawa Cytrynowa | 20 g | Boil | 10 min |
| Flavor | Skórka Cytryny | 20 g | Boil | 15 min |
| Flavor | Skórka Cytryny | 10 g | Secondary | 7 day(s) |