

singiel nr 67 citra

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (48%) | 80 % | 7 |
| Grain | Monachijski | 2 kg (32%) | 80 % | 16 |
| Grain | Carahell | 1 kg (16%) | 77 % | 26 |
| Grain | Słód owsiany Fawcett | 0.25 kg (4%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 60 min | 13.5 % |
| Boil | Citra | 25 g | 10 min | 13.5 % |
| Boil | Citra | 20 g | 5 min | 13.5 % |
| Whirlpool | Citra | 30 g | 15 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis Division of S.I.Lesaffre |