

## Citrus & Lemon

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.3**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (66.7%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 1.5 kg (25%)  | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.5 kg (8.3%) | 85 %  | 3   |

### Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Chinook     | 15 g   | 60 min | 13 %       |
| Aroma (end of boil) | Motueka     | 20 g   | 13 min | 7 %        |
| Aroma (end of boil) | Sorachi Ace | 20 g   | 13 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

### Extras

| Type   | Name                    | Amount | Use for  | Time   |
|--------|-------------------------|--------|----------|--------|
| Flavor | Trawa Cytrynowa         | 0.5 g  | Boil     | 15 min |
| Flavor | Sok z limonki i cytryny | 500 g  | Bottling | ---    |