Alkocytryna

- Gravity **10.5 BLG**
- ABV **---**
- IBU **---**
- SRM **---**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size **--- liter(s)**

Mash information

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

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier trzcinowy	2.5 kg *(76.9%)*	--- %	---
Sugar	Glukoza	0.75 kg *(23.1%)*	--- %	---

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	Sok z cytryny	2000 g	Primary	---

Notes

- Wyciśnięty sok z 26 cytryn
  Nov 8, 2016, 8:28 PM