

## 10# Micro IPA Citra Enigma

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (25%) | 85 %  | 4   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Citra        | 50 g   | 20 min   | 5 %        |
| Whirlpool | Enigma (AUS) | 50 g   | 20 min   | 5 %        |
| Dry Hop   | Citra        | 50 g   | 4 day(s) | 12 %       |
| Dry Hop   | Enigma (AUS) | 50 g   | 4 day(s) | 17.2 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

### Notes

- 25l wody do zacierania -4l (słody)=21l+3l(wysładzanie)=24l przed gotowaniem-2l strat=22l brzezki nastawnej  
WitC, chlorek wapnia, kwas fosforowy  
*Jun 14, 2023, 9:02 PM*