

#12 Citra IPA II

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (85.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.1 %
Boil	Citra	20 g	20 min	13.1 %
Boil	Citra	45 g	5 min	13.1 %
Aroma (end of boil)	Citra	50 g	0 min	13.1 %
Dry Hop	Citra	100 g	4 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	10 min
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