

# AIPA CTZ + Amarillo + Citra

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	3 kg (75%)	80 %	4
Grain	Weyermann - Pszeniczny	0.5 kg (12.5%)	80 %	4
Grain	Weyermann - Caramunich I	0.25 kg (6.3%)	80 %	90
Grain	Weyermann - Zakwaszający	0.25 kg (6.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ (2017 - USA)	10 g	60 min	15.5 %
Boil	Amarillo (2018 - USA)	25 g	20 min	7.3 %
Boil	Citra (2018 - USA)	25 g	10 min	12.5 %
Dry Hop	Amarillo (2018 - USA) - cicha	25 g	3 day(s)	7.3 %
Dry Hop	Citra (2018 - USA) - cicha	25 g	3 day(s)	12.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlfloc T	2.5 g	Boil	5 min
Other	Chłodnica	1 g	Boil	15 min