

## Amarillo Citra#2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.57 kg (54%)	80 %	8
Grain	BESTMALZ - Best Pilsen	2.14 kg (32.4%)	80.5 %	4
Grain	Płatki owsiane	0.5 kg (7.6%)	60 %	3
Grain	Cara Body Viking Malt	0.2 kg (3%)	--- %	8
Grain	Pszeniczny Jasny Bestmalz	0.2 kg (3%)	--- %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	17 g	60 min	11 %
Aroma (end of boil)	Idaho 7	10 g	15 min	12.8 %
Aroma (end of boil)	El Dorado	10 g	15 min	12.4 %
Aroma (end of boil)	Azacca	10 g	15 min	12 %
Aroma (end of boil)	Amarillo	10 g	15 min	8.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Whirlpool	Idaho 7	10 g	0 min	12.8 %
Whirlpool	El Dorado	10 g	---	12.4 %

Whirlpool	Azacca	10 g	---	12 %
Whirlpool	Mosaic	10 g	---	10 %
Whirlpool	Amarillo	10 g	---	8.5 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Citra	50 g	2 day(s)	12.9 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	142.86 ml	Mangrove