

# Brewdog Citra Session IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **52**
- SRM **10.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **32.1 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (93.5%)	80 %	8
Grain	Strzegom Karmel 150	0.25 kg (4.7%)	75 %	150
Grain	Strzegom Bursztynowy	0.1 kg (1.9%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Citra	50 g	2 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile