

California (Citra IPA)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|---------|-----|
| Grain | Weyermann - Słód Pale Ale | 5 kg (88.5%) | 79 % | 6 |
| Grain | Bestmalz - Słód pszeniczny jasny | 0.5 kg (8.8%) | 77.09 % | 4 |
| Grain | Fawcett Maltsters - Słód Crystal II | 0.15 kg (2.7%) | 75 % | 210 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Citra - USA | 20 g | 45 min | 13.5 % |
| Boil | Citra - USA | 20 g | 30 min | 13.5 % |
| Boil | Citra - USA | 20 g | 15 min | 13.5 % |
| Whirlpool | Citra - USA | 20 g | 0 min | 13.5 % |
| Dry Hop | Citra - USA | 120 g | 3 day(s) | 13.5 % |

Yeasts

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