

Citra/Simcoe IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **67**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (4.3%) | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.3%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.25 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 50 g | 60 min | 14.5 % |
| Boil | Simcoe | 25 g | 2 min | 14.5 % |
| Boil | Citra | 25 g | 2 min | 13.1 % |
| Dry Hop | simcoe | 25 g | 3 day(s) | 14.5 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 300 ml | Fermentum Mobile |