

# Citrus blast

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (31.3%)	83 %	5
Grain	Viking malt cookie	0.3 kg (6.3%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	40 min	15 %
Boil	Vic Secret	10 g	40 min	16.3 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %
Dry Hop	Galaxy	15 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M79 Burton Union	Ale	Dry	12 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z czerwonych pomarańczy	1500 g	Secondary	7 day(s)