

ffcitra

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (50%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (16.7%) | 83 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.3%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (8.3%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 50 g | 1 min | 12 % |
| Aroma (end of boil) | Falconer's Flight | 50 g | 1 min | 10.5 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| 80st30min | | | | |
| Whirlpool | Falconer's Flight | 50 g | 0 min | 10.5 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Falconer's Flight | 100 g | 3 day(s) | 10.5 % |