

Hoppy Citrus AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (50%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (25%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 2 kg (25%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 15 % |
| Whirlpool | Chinook | 50 g | 10 min | 15 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |