

# 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