

IPA Citra

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **42**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **5 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 3.5 kg (100%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | Target | 20 g | 60 min | 10.5 % |
| Aroma (end of boil) | Citra | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Citra | 30 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04 | Ale | Dry | 11.5 g | --- |