

# IPA CITRA SINGLE HOP

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.3 %
Boil	Citra	10 g	30 min	13.3 %
Boil	Citra	10 g	20 min	13.3 %
Aroma (end of boil)	Citra	20 g	5 min	13.3 %
Dry Hop	Citra	20 g	4 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	1.5 g	Boil	60 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 14.04.  
Fermentator wiadro 15 litrów z marketu.  
zapomniałem dodać mchu.  
po gotowaniu 10 litrów- 14blg  
20.04. blg 7  
22.04 zlanie na cichą 9,5 litra  
29.04. 20gr citry na cichą  
02.05. butelkowanie 54g cukru rozpuszczone w 0,5l wody  
20.05 w miarę klarowne, gorzkie,  
*Apr 14, 2017, 8:10 PM*