

# Kama Citra Session IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **120**
- SRM **11.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 40L	0.34 kg (9.7%)	74 %	79
Liquid Extract	Liquid Extract (LME) - Pale	2.72 kg (77.4%)	78 %	16
Dry Extract	Dry Extract (DME) - Light	0.45 kg (12.9%)	95 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	141.75 g	60 min	10.5 %
Boil	Cascade	28.35 g	20 min	6 %
Boil	Cascade	28.35 g	10 min	6 %
Boil	Citra	56.7 g	0 min	12 %
Dry Hop	Citra	28.35 g	7 day(s)	12 %
Dry Hop	Cascade	28.35 g	7 day(s)	6 %
Dry Hop	Centennial	14.17 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.51 g	Fermentis