

# MICRO IPA Citra - 2024

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **38.9 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Pilzneński                | 2.45 kg (52.7%) | 81 %   | 4   |
| Grain | BESTMALZ - Bestt Pale Ale | 0.4 kg (8.6%)   | 80.5 % | 6   |
| Grain | Płatki owsiane            | 1 kg (21.5%)    | 60 %   | 3   |
| Grain | viking carabody           | 0.5 kg (10.8%)  | 75 %   | 8   |
| Grain | Żytni                     | 0.3 kg (6.5%)   | 85 %   | 8   |

## Hops

| Use for             | Name  | Amount | Time      | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| First Wort          | Citra | 5 g    | 70 min    | 12.1 %     |
| Boil                | Citra | 15 g   | 40 min    | 12.1 %     |
| Aroma (end of boil) | Citra | 45 g   | 1 min     | 12.1 %     |
| Dry Hop             | Citra | 45 g   | 10 day(s) | 12 %       |
| Dry Hop             | citra | 100 g  | 1 day(s)  | 12 %       |

## Notes

- WODA:

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

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XZXVNR7>

+ 1 ml kwasu dodatkowo do wody do wyśładzania

+ 3 litry dodatkowej wody do wyśładzania (33 l łącznie)

Brzeczka przednia: 39 litrów o ekstrakcie 8,4 BLG (zamiast 7,6!)

Korekt do 8,2 BLG poprzez dolanie 1 litra wody. (Balingomierz był rypnięty o ok 0,3/0,4 BLG w górę)

Brzeczka nastawna: 33 litry, 8,2 BLG (wg balingomierza uszkodzonego ok 8,4/8,5 BLG)

WARKA DUŻA

13.06. Butelkowanie - 98 g cukru na 16,5 l piwa - 2 BLG

May 19, 2024, 9:17 PM