

# NEIPA CITRA SH

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **40**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (46.7%)	81 %	4
Grain	Pilzński	2.3 kg (30.7%)	81 %	4
Grain	Płatki pszeniczne	0.7 kg (9.3%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.3%)	85 %	3
Sugar	Cukier	0.3 kg (4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	35 g	60 min	13.5 %
Boil	Citra	35 g	0 min	13.5 %
Whirlpool	Citra	130 g	60 min	13.5 %
Dry Hop	Citra	200 g	8 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min

### Notes

- Whirlpool od 88oC połowa, od 77oC kolejna, na zimno podzielić na 3 części (a może lepiej dwie?)  
*Oct 24, 2017, 8:06 PM*