

XXX NE CITRA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **43**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3.5 kg (46.1%) | 81 % | 4 |
| Grain | Rahr - Premium Pilsner Malt | 2.2 kg (28.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.6%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.8 kg (10.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (7.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.5 % |
| Boil | Citra | 15 g | 20 min | 13.5 % |
| Boil | Citra | 15 g | 15 min | 13.5 % |
| Boil | Citra | 20 g | 10 min | 13.5 % |
| Boil | Citra | 20 g | 5 min | 13.5 % |
| Whirlpool | Citra | 120 g | 80 min | 13.5 % |
| Dry Hop | Citra | 85 g | 5 day(s) | 13.5 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Galaxy | 60 g | 5 day(s) | 15 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |
| Fining | mech | 5 g | Boil | 15 min |

Notes

- Whirlpool pół na pół - od 93oC, potem od 82oC. Na zimno - 1/3 na burzliwą, reszta na cichą w obniżonej tempie. Fermentacja w 20oC.
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