#14 Citrocalypse Now Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **33.4 liter(s)**
- Total mash volume **42.5 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.4 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsneński	6.33 kg *(69.1%)*	82 %	4
Grain	Simpsons - Golden Promise	1.67 kg *(18.2%)*	81 %	4
Grain	Płatki pszenne	0.5 kg *(5.5%)*	85 %	3
Grain	Płatki owsiane	0.67 kg *(7.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28.33 g	50 min	13 %
Aroma (end of boil)	Citra	16.67 g	5 min	12 %
Aroma (end of boil)	Mosaic	16.67 g	5 min	10 %
Whirlpool	Citra	83.33 g	0 min	12 %
na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU				
Whirlpool	Mosaic	16.67 g	0 min	10 %
na 78 stopni na 30 minut, wpisane0 minut żeby nie zaburzało wyliczenia IBU				
Dry Hop	Citra	133.33 g	2 day(s)	12 %
Dry Hop	Mosaic	66.67 g	2 day(s)	10 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	50 ml	Fermentum Mobile
Starter drożdżowy zrobiony na 3 dni przed zadaniem				

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	3.33 g	Bottling	---
Other	Glukoza	155 g	Bottling	---