citra centenial session ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg *(84.3%)*	80 %	4
Grain	Pszeniczny	0.5 kg *(6%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(6%)*	60 %	3
Grain	Strzegom Karmel 150	0.3 kg *(3.6%)*	75 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %
Boil	Citra	20 g	15 min	12 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Centennial	20 g	1 min	10.5 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Centennial	10 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis