

## citra amarillo

- Gravity **12.1 BLG**
- ABV ---
- IBU **75**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name       | Amount      | Yield | EBC |
|----------------|------------|-------------|-------|-----|
| Liquid Extract | malt light | 2 kg (100%) | 86 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 10 g   | 60 min | 9.5 %      |
| Boil                | Amarillo | 20 g   | 30 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 5 g    | 30 min | 12 %       |
| Aroma (end of boil) | Citra    | 5 g    | 15 min | 12 %       |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP005 - British Ale Yeast | Ale  | Liquid | 50 ml  | White Labs |