

## Ipa citra

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **72**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp              | 5 kg (92.6%)  | 83 %  | 6   |
| Grain | Weyermann - Acidulated Malt    | 0.1 kg (1.9%) | 80 %  | 6   |
| Grain | Weyermann - Light Munich Malt  | 0.2 kg (3.7%) | 82 %  | 14  |
| Grain | Briess - Bonlander Munich Malt | 0.1 kg (1.9%) | 78 %  | 20  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Citra             | 25 g   | 15 min | 12 %       |
| Boil                | Mandarina Bavaria | 50 g   | 60 min | 10 %       |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale  | Dry  | 11 g   | Gozdawa    |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish moss | 5 g    | Boil    | 15 min |