

# AIPA Citra

- Gravity **15.2 BLG**
- ABV ---
- IBU **65**
- SRM **11.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (93.3%)	85 %	7
Grain	Caramunich Malt	0.5 kg (6.7%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	59 g	60 min	9.6 %
Boil	Citra	20 g	15 min	13.5 %
Aroma (end of boil)	Citra	15 g	10 min	13.5 %
Aroma (end of boil)	Citra	15 g	5 min	13.5 %
Whirlpool	Citra	30 g	0 min	13.5 %
Dry Hop	Citra	70 g	5 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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