Citra IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	14.2 %
Boil	Citra	25 g	30 min	14.2 %
Boil	Citra	20 g	5 min	14.2 %
Aroma (end of boil)	Citra	30 g	0 min	14.2 %
Dry Hop	Citra	50 g	4 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min

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