

#12 Citra&Galaxy Juicy IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (55.2%)	81 %	4
Grain	Płatki owsiane	1.2 kg (20.7%)	85 %	3
Grain	Płatki pszeniczne	1 kg (17.2%)	85 %	3
Grain	Pszeniczny	0.3 kg (5.2%)	85 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (1.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	40 min	12.9 %
Boil	Galaxy	10 g	40 min	14.5 %
Whirlpool	Galaxy	35 g	20 min	14.5 %
Whirlpool	Citra	35 g	20 min	12.9 %
Dry Hop	Citra	100 g	3 day(s)	12.9 %
Dry Hop	Galaxy	100 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile
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