Citra Session SMASH IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **84**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Citra	15 g	1 min	12 %
Dry Hop	Citra	20 g	5 day(s)	12 %
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Yeasts

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