

GALACTIC CITRA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **16**
- SRM **5.5**
- Style **Imperial 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 **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **67 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.2 kg (42.7%)	81 %	4
Grain	Pilzneński	2.4 kg (32%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (6.7%)	79 %	22
Grain	Płatki owsiane	0.8 kg (10.7%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	10 g	60 min	13 %
Boil	Cascade	15 g	20 min	6 %
Whirlpool	Cascade	50 g	80 min	6 %
Whirlpool	Citra	30 g	80 min	13.5 %
Dry Hop	Citra	100 g	8 day(s)	13.5 %
Dry Hop	Galaxy	100 g	8 day(s)	15 %
Dry Hop	Cascade	35 g	8 day(s)	6 %
Dry Hop	El Dorado	50 g	8 day(s)	15 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min
Fining	mech	5 g	Boil	15 min

Notes

- Whirlpool - w całości od 93oC. Chmiele na zimno - 1/3 do burzliwej (30 Citra + 30 Galaxy + 30 g Mosaic) w połowie fermentacji, 2/3 na cichą (reszta).

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