Hoppy Citrus AIPA #2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(37.5%)*	85 %	7
Grain	Weyermann - Light Munich Malt	3 kg *(37.5%)*	82 %	14
Grain	Weyermann - Pale Wheat Malt	2 kg *(25%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Citra	100 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

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