

# IPA Citra 25

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **69**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.3 kg (93.2%)	80 %	7
Grain	Pszeniczny	0.23 kg (3.4%)	85 %	4
Grain	Acid Malt	0.23 kg (3.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	43.75 g	60 min	6 %
Boil	Citra	43.75 g	60 min	12 %
Boil	Cascade	18.75 g	3 min	6 %
Boil	Citra	18.75 g	3 min	12 %
Dry Hop	Cascade	18.75 g	4 day(s)	6 %
Dry Hop	Cascade	18.75 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14.38 g	Fermentis