Citra&Simcoe

- Gravity **9.5 BLG**
- ABV **---**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg *(68.9%)*	79 %	6
Grain	Strzegom Pilzneński	0.8 kg *(22%)*	80 %	4
Grain	Caramel/Crystal Malt - 10L	0.1 kg *(2.8%)*	75 %	20
Grain	Strzegom pszeniczny	0.23 kg *(6.3%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.5 %
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Citra	5 g	15 min	13.5 %
Boil	Simcoe	5 g	15 min	13.2 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Citra	20 g	0 min	13.5 %
Boil	Simcoe	20 g	0 min	13.2 %
Whirlpool	Citra	10 g	0 min	13.5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %

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Dry Hop	Citra	30 g	2 day(s)	13.5 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile

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