IPA na lenia 2021 SH Citra

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 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 **66 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg *(93.3%)*	85 %	7
Grain	Simpsons - Caramalt	0.5 kg *(6.7%)*	76 %	69

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	60 g	15 min	12 %
Aroma (end of boil)	Mosaic	60 g	15 min	10 %
Dry Hop	Citra	90 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis