RED IPA CITRA SINGLE HOP

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **13.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt (Strzegom)	3 kg *(85.7%)*	--- %	4
Grain	Słód pszeniczny Viking Malt (Strzegom)	0.4 kg *(11.4%)*	--- %	5
Grain	Jęczmień prażony Viking Malt (Strzegom)	0.1 kg *(2.9%)*	1 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	10 g	60 min	12.7 %
Boil	Citra	20 g	15 min	12.7 %
Whirlpool	Citra	20 g	20 min	12.7 %
Dry Hop	Citra	80 g	2 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11.5 g	Fermentis Safale

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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- jęczmień prażony na mash out;

  chmielenie na whirlpool/hopstand 20 minut od 90°C;
  schłodzenie brzeczki do temp. 15-16°C;
  fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;
  przed rozlewem 2-dniowy cold crash;
  rozlew - poziom nasycenia 1,9-2,0 vol.;
  refermentacja - 14 dni

  profil wody (ppm): Ca 100-150; Mg 10; SO4 200-400; Cl 50-100; Alk. całk. 0-50; RA -100-0
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