

## 12C. SMALL IPA RIWAKA CITRA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **36**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.16 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	81 %	5
Grain	Strzegom Pszeniczny	1 kg (20.8%)	81 %	6
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3
Grain	Słód owsiany Fawcett	0.3 kg (6.3%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	riwaka	50 g	30 min	3.3 %
Whirlpool	citra	50 g	30 min	13.6 %
Dry Hop	galaxy	50 g	3 day(s)	15 %
Dry Hop	citra	60 g	3 day(s)	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	1 g	Boil	60 min