

Brewdog Citra Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **7.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (93.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.7%) | 75 % | 150 |
| Grain | Strzegom Bursztynowy | 0.1 kg (1.9%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 500 ml | Fermentum Mobile |