

California (Citra IPA)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Słód Pale Ale	5 kg (88.5%)	79 %	6
Grain	Bestmalz - Słód pszeniczny jasny	0.5 kg (8.8%)	77.09 %	4
Grain	Fawcett Maltsters - Słód Crystal II	0.15 kg (2.7%)	75 %	210

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra - USA	20 g	45 min	13.5 %
Boil	Citra - USA	20 g	30 min	13.5 %
Boil	Citra - USA	20 g	15 min	13.5 %
Whirlpool	Citra - USA	20 g	0 min	13.5 %
Dry Hop	Citra - USA	120 g	3 day(s)	13.5 %

Yeasts

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