

Citra Dragon IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (46.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (38.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (15.4%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | lunga | 25 g | 30 min | 11 % |
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Cascade PL | 25 g | 30 min | 5.2 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Aroma (end of boil) | styrian dragon | 30 g | 5 min | 5.5 % |
| Dry Hop | styrian dragon | 70 g | 4 day(s) | 5.5 % |
| Dry Hop | Citra | 70 g | 4 day(s) | 12 % |
| Dry Hop | lunga | 25 g | 4 day(s) | 11 % |
| Dry Hop | Cascade PL | 25 g | 4 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |
|--------------|-----|-------|--------|-----------|