

# Citra IPA

- Gravity **15 BLG**
- ABV ---
- IBU **107**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 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 **71 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **30 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **71C**
- Keep mash **30 min** at **80C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caste Malting - Pilsneński	5 kg (76.9%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	płatki jęczmienne	0.5 kg (7.7%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	70 g	60 min	13.7 %
Boil	Citra	30 g	15 min	13.7 %
Dry Hop	Citra	50 g	7 day(s)	13.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka cytryny	20 g	Boil	15 min
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