

Citra IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **75**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 55 min | 13.3 % |
| Boil | Citra | 25 g | 25 min | 13.3 % |
| Boil | Citra | 25 g | 15 min | 13.3 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 13.3 % |
| Whirlpool | Citra | 40 g | 0 min | 13.3 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |