

CITRUS BOMB IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **74**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (84.7%) | 80 % | 8 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (8.5%) | 72 % | 4 |
| Grain | Caraamber | 0.4 kg (6.8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Citra | 20 g | 30 min | 13.5 % |
| Boil | Cascade | 20 g | 20 min | 7.7 % |
| Boil | Centennial | 20 g | 15 min | 8.5 % |
| Boil | Cascade | 15 g | 10 min | 7.7 % |
| Boil | Citra | 15 g | 10 min | 13.5 % |
| Boil | Centennial | 30 g | 5 min | 8.5 % |
| Boil | Cascade | 15 g | 5 min | 7.7 % |
| Boil | Citra | 15 g | 5 min | 13.5 % |
| Whirlpool | Centennial | 50 g | 0 min | 8.5 % |
| Whirlpool | Citra | 50 g | 0 min | 13.5 % |

| | | | | |
|-----------|------------|------|----------|--------|
| Whirlpool | Cascade | 50 g | 0 min | 7.7 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.5 % |
| Dry Hop | Centennial | 50 g | 7 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |
| Water Agent | gips | 5 g | Mash | --- |