

Citrus Hell

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **61**
- SRM **8.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **8 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **48 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (20%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %
Boil	Chinook	40 g	15 min	13 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %

Yeasts

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