

# CITRUS IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.3 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (66.7%)	80 %	5
Grain	Golden ale	2 kg (26.7%)	80 %	14
Grain	Carared	0.5 kg (6.7%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	25 g	60 min	15.1 %
Boil	Ekuanot	25 g	30 min	15.1 %
Boil	Elani	25 g	15 min	5.7 %
Boil	Elani	25 g	10 min	5.7 %
Boil	Elani	25 g	5 min	5.7 %
Dry Hop	Elani	25 g	7 day(s)	5.7 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Skórki bergamotki	20 g	Boil	10 min