

# Citrus IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Strzegom Pale Ale	2 kg (44.4%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	60 min	17.2 %
Aroma (end of boil)	Ella (AUS)	25 g	10 min	14.6 %
Aroma (end of boil)	hpa-035	15 g	10 min	8.1 %
Aroma (end of boil)	Enigma (AUS)	5 g	10 min	17.2 %
Dry Hop	Ella (AUS)	25 g	5 day(s)	14.6 %
Dry Hop	hpa-035	35 g	5 day(s)	8.1 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
liberty bell	Ale	Dry	11 g	Mangrove's Jack

## Extras

Type	Name	Amount	Use for	Time
Flavor	limonka	30 g	Secondary	5 day(s)