

CITRYNA West Coast IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **92**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.2 kg (45.1%)	81 %	4
Grain	Viking Pale Ale malt	3.2 kg (45.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Zakwaszający	0.2 kg (2.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Citra	20 g	15 min	12 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	65 g	7 day(s)	12 %

Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Cascade	50 g	7 day(s)	6 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

Extras

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