

# double IPA Citra

---

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **82**
- SRM **12.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (82.4%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	1 kg (11.8%)	79 %	130
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	40 g	5 min	12 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis