

# ffcitra

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (8.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Falconer's Flight	50 g	1 min	10.5 %
Whirlpool	Citra	50 g	0 min	12 %
80st30min				
Whirlpool	Falconer's Flight	50 g	0 min	10.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Falconer's Flight	100 g	3 day(s)	10.5 %