

Ipa citra

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **72**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 5 kg (92.6%) | 83 % | 6 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%) | 80 % | 6 |
| Grain | Weyermann - Light Munich Malt | 0.2 kg (3.7%) | 82 % | 14 |
| Grain | Briess - Bonlander Munich Malt | 0.1 kg (1.9%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Citra | 25 g | 15 min | 12 % |
| Boil | Mandarina Bavaria | 50 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 11 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish moss | 5 g | Boil | 15 min |