

# Milijon CitraSingle Hop IPA 25

- Gravity **16.6 BLG**
- ABV ---
- IBU **62**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 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 **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.25 kg (76.9%)	79 %	6
Grain	Strzegom Pilzneński	1.25 kg (15.4%)	80 %	4
Grain	Strzegom Karmel 30	0.63 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	31.25 g	60 min	12 %
Boil	Citra	31.25 g	30 min	12 %
Aroma (end of boil)	Citra	31.25 g	10 min	12 %
Dry Hop	Citra	62.5 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14.38 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	6.25 g	Boil	10 min