

Smooth Hazy Citra IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5**
- Style **American 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Citra	10 g	60 min	12 %
Whirlpool	Citra	90 g	1 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis