

## 4. CITRUS CITRA IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (71%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (9.7%)	85 %	3
Grain	Płatki owsiane	0.3 kg (9.7%)	85 %	3
Grain	Pszeniczny	0.3 kg (9.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Citra	7 g	15 min	13.5 %
Boil	Citra	5 g	10 min	13.5 %
Boil	Citra	7 g	5 min	13.5 %
Whirlpool	Citra	5 g	0 min	13.5 %
Dry Hop	Citra	30 g	6 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11 g	---