

## 96. Citra IPA 97. Belgian IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **74**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **42.9 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	11 kg (84.6%)	80 %	10
Grain	Oats, Flaked	1 kg (7.7%)	80 %	2
Grain	Barley, Flaked	1 kg (7.7%)	70 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	100 g	60 min	11 %
Boil	Citra	20 g	10 min	13.7 %
Whirlpool	Citra	80 g	20 min	13.7 %
Dry Hop	Citra	100 g	2 day(s)	13 %
Dry Hop	Mosaic	100 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP023 - Burton Ale Yeast	Ale	Liquid	1500 ml	White Labs
FF	Ale	Slant	300 ml	Wyeast

### Notes

- Standardowo dwie polowki  
20l na wlp023  
20l na FF  
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