

# AIPA - Citra Eureka

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **73**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (69.2%)	79 %	6
Grain	BESTMALZ - Best Vienna	1.5 kg (23.1%)	80.5 %	9
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (7.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Eureka!	15 g	5 min	17.3 %
Whirlpool	Citra	15 g	20 min	13.1 %
Whirlpool	Eureka!	15 g	20 min	17.3 %
Dry Hop	Citra	50 g	4 day(s)	13.1 %
Dry Hop	Eureka!	50 g	4 day(s)	17.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=TF3BX62>  
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