

Amarillo Citra#2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Castle Pale Ale | 3.57 kg (54%) | 80 % | 8 |
| Grain | BESTMALZ - Best Pilsen | 2.14 kg (32.4%) | 80.5 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.6%) | 60 % | 3 |
| Grain | Cara Body Viking Malt | 0.2 kg (3%) | --- % | 8 |
| Grain | Pszeniczny Jasny Bestmalz | 0.2 kg (3%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Lunga | 17 g | 60 min | 11 % |
| Aroma (end of boil) | Idaho 7 | 10 g | 15 min | 12.8 % |
| Aroma (end of boil) | El Dorado | 10 g | 15 min | 12.4 % |
| Aroma (end of boil) | Azacca | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 8.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Idaho 7 | 10 g | 0 min | 12.8 % |
| Whirlpool | El Dorado | 10 g | --- | 12.4 % |

| | | | | |
|-----------|---------------|------|----------|--------|
| Whirlpool | Azacca | 10 g | --- | 12 % |
| Whirlpool | Mosaic | 10 g | --- | 10 % |
| Whirlpool | Amarillo | 10 g | --- | 8.5 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12.9 % |
| Dry Hop | Nelson Sauvin | 50 g | 2 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|-----------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 142.86 ml | Mangrove |