

#B024 IPA Citra

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **33**
- SRM **9.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Grain | Pilznieński | 3 kg (30.9%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (30.9%) | 80 % | 5 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (17.5%) | 80 % | 36 |
| Grain | Melanoiden Malt | 1 kg (10.3%) | 80 % | 39 |
| Grain | Strzegom Karmel 30 | 1 kg (10.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 15 min | 6.7 % |
| Whirlpool | Citra | 30 g | 1 min | 13.7 % |
| Whirlpool | Marynka | 20 g | 1 min | 6.7 % |
| Dry Hop | Marynka | 20 g | 5 day(s) | 6.7 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 13.7 % |
| Boil | Marynka | 30 g | 30 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|--------|--------|-----------|
| US-05 | Ale | Liquid | 100 ml | Fermentis |
|-------|-----|--------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 20 g | Mash | 60 min |
| Water Agent | mech irlandzk | 5 g | Boil | 5 min |