

## BD CitraGalaxy

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **22.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount          | Yield | EBC  |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt            | 3.42 kg (87.7%) | 80 %  | 5    |
| Grain | Simpsons - Caramalt             | 0.16 kg (4.1%)  | 76 %  | 69   |
| Grain | Strzegom Karmel 150             | 0.12 kg (3.1%)  | 75 %  | 150  |
| Grain | Weyermann - Dehusked Carafa III | 0.12 kg (3.1%)  | 70 %  | 1024 |
| Grain | Weyermann - Dehusked Carafa I   | 0.08 kg (2.1%)  | 70 %  | 690  |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 10 g   | 60 min   | 12 %       |
| Boil      | Citra  | 50 g   | 5 min    | 12 %       |
| Whirlpool | Galaxy | 50 g   | 5 min    | 15 %       |
| Dry Hop   | Galaxy | 50 g   | 3 day(s) | 15 %       |
| Dry Hop   | Citra  | 50 g   | 3 day(s) | 12 %       |