

# Citra Dragon IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %
Boil	Magnum	25 g	60 min	13.5 %
Boil	Cascade PL	25 g	30 min	5.2 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	styrian dragon	30 g	5 min	5.5 %
Dry Hop	styrian dragon	70 g	4 day(s)	5.5 %
Dry Hop	Citra	70 g	4 day(s)	12 %
Dry Hop	lunga	25 g	4 day(s)	11 %
Dry Hop	Cascade PL	25 g	4 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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