

# Citra IPA 13\*

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **40**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **82.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.33 kg (78.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1.85 kg (17.4%)	79 %	16
Grain	Weyermann - Carapils	0.46 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	5 g	60 min	15.5 %
Aroma (end of boil)	Citra	40.74 g	15 min	11.7 %
Aroma (end of boil)	Citra	107.41 g	5 min	11.7 %
Aroma (end of boil)	Citra	120.37 g	1 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20.37 g	Fermentis