

# Citra IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **105**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	17 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Aroma (end of boil)	Summit	30 g	5 min	17 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórki pomarańczy	30 g	Boil	10 min
Flavor	trawa cytrynowa	30 g	Secondary	3 day(s)