

# Citra IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **75**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	55 min	13.3 %
Boil	Citra	25 g	25 min	13.3 %
Boil	Citra	25 g	15 min	13.3 %
Aroma (end of boil)	Citra	30 g	5 min	13.3 %
Whirlpool	Citra	40 g	0 min	13.3 %
Dry Hop	Citra	40 g	4 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale