

# CITRA IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (81.3%)	80.5 %	4
Grain	Caramel/Crystal Malt - 20L	0.5 kg (8.1%)	75 %	39
Grain	Płatki pszeniczne	0.5 kg (8.1%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.15 kg (2.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	15 min	12 %
Boil	Citra	40 g	0 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %