

# Citra Session IPA

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- Gravity **10.3 BLG**
- ABV ---
- IBU **95**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.5 kg (94.6%) | 79 %  | 6   |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (5.4%)  | 75 %  | 20  |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 40 g   | 60 min   | 12 %       |
| Boil                | Citra | 30 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Citra | 40 g   | 0 min    | 12 %       |
| Dry Hop             | Citra | 50 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |