

CITRUS BOMB IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **74**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (84.7%)	80 %	8
Grain	Cara-Pils/Dextrine	0.5 kg (8.5%)	72 %	4
Grain	Caraamber	0.4 kg (6.8%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	20 g	30 min	13.5 %
Boil	Cascade	20 g	20 min	7.7 %
Boil	Centennial	20 g	15 min	8.5 %
Boil	Cascade	15 g	10 min	7.7 %
Boil	Citra	15 g	10 min	13.5 %
Boil	Centennial	30 g	5 min	8.5 %
Boil	Cascade	15 g	5 min	7.7 %
Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Centennial	50 g	0 min	8.5 %
Whirlpool	Citra	50 g	0 min	13.5 %

Whirlpool	Cascade	50 g	0 min	7.7 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %
Dry Hop	Centennial	50 g	7 day(s)	8.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Water Agent	gips	5 g	Mash	---