

CITRUS IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pale Ale | 5 kg (66.7%) | 80 % | 5 |
| Grain | Golden ale | 2 kg (26.7%) | 80 % | 14 |
| Grain | Carared | 0.5 kg (6.7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Ekuanot | 25 g | 60 min | 15.1 % |
| Boil | Ekuanot | 25 g | 30 min | 15.1 % |
| Boil | Elani | 25 g | 15 min | 5.7 % |
| Boil | Elani | 25 g | 10 min | 5.7 % |
| Boil | Elani | 25 g | 5 min | 5.7 % |
| Dry Hop | Elani | 25 g | 7 day(s) | 5.7 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Skórki bergamotki | 20 g | Boil | 10 min |