

Citrus Session IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (85.7%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (14.3%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 20 g | 40 min | 12 % |
| Whirlpool | Galaxy | 50 g | 0 min | 15 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|-----------|----------|
| Water Agent | gips | 4 g | Mash | 60 min |
| Flavor | zest cytrynowy | 3 g | Secondary | 3 day(s) |
| Flavor | zest pomarańczowy | 3 g | Secondary | 3 day(s) |