

Cytusowa IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **55**
- SRM **4.9**
- 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 **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (80%) | 80 % | 7 |
| Grain | Monachijski | 0.75 kg (15%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (5%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Mosaic | 50 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Mash | --- |
| Flavor | suszona skórka cytryny | 10 g | Boil | 15 min |

| | | | | |
|--------|---------------------------------------|------|------|--------|
| Flavor | suszona skórka słodkiej pomarańczy | 5 g | Boil | 15 min |
| Flavor | curacao | 10 g | Boil | 15 min |

Notes

- cytrusy ta sama ilosc pojdzie na cicha
Mar 29, 2018, 3:45 PM