

# Dreamliner IPA Citra Amarillo

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **92**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%) | 85 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Magnum   | 25 g   | 60 min | 13.5 %     |
| Boil      | Citra    | 25 g   | 30 min | 12 %       |
| Boil      | Amarillo | 10 g   | 30 min | 9.5 %      |
| Boil      | Citra    | 25 g   | 5 min  | 12 %       |
| Boil      | Amarillo | 10 g   | 5 min  | 9.5 %      |
| Whirlpool | Citra    | 50 g   | 20 min | 12 %       |
| Whirlpool | Amarillo | 30 g   | 20 min | 9.5 %      |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 20 min |
|--------|----------------|-----|------|--------|