

# Elani Alora Citra

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (70%)	82 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3
Grain	Płatki pszeniczne	0.8 kg (13.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra CP	30 g	30 min	13.9 %
Whirlpool	Citra HB	50 g	30 min	12 %
Dry Hop	Elani	100 g	3 day(s)	5.7 %
Dry Hop	Alora	100 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Sweet Release	Ale	Slant	150 ml	---

## Notes

- Woda RO modyfikowana:
  - zacieranie 22L
  - chlorek wapnia 5 gr
  - gips 2.5 gr
  - wysładzanie 5L

chlorek wapnia 3gr  
gips 1.5

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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