

# GALACTIC CITRA

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **16**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **67 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise   | 3.2 kg (42.7%) | 81 %  | 4   |
| Grain | Pilzneński                  | 2.4 kg (32%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.7%)  | 79 %  | 22  |
| Grain | Płatki owsiane              | 0.8 kg (10.7%) | 85 %  | 3   |
| Grain | Płatki pszeniczne           | 0.6 kg (8%)    | 85 %  | 3   |

## Hops

| Use for    | Name      | Amount | Time     | Alpha acid |
|------------|-----------|--------|----------|------------|
| First Wort | Chinook   | 10 g   | 60 min   | 13 %       |
| Boil       | Cascade   | 15 g   | 20 min   | 6 %        |
| Whirlpool  | Cascade   | 50 g   | 80 min   | 6 %        |
| Whirlpool  | Citra     | 30 g   | 80 min   | 13.5 %     |
| Dry Hop    | Citra     | 100 g  | 8 day(s) | 13.5 %     |
| Dry Hop    | Galaxy    | 100 g  | 8 day(s) | 15 %       |
| Dry Hop    | Cascade   | 35 g   | 8 day(s) | 6 %        |
| Dry Hop    | El Dorado | 50 g   | 8 day(s) | 15 %       |

## Yeasts

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

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 100 ml | Wyeast Labs |

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 4 g    | Mash    | 60 min |
| Fining      | mech | 5 g    | Boil    | 15 min |

### Notes

- Whirlpool - w całości od 93oC. Chmiele na zimno - 1/3 do burzliwej (30 Citra + 30 Galaxy + 30 g Mosaic) w połowie fermentacji, 2/3 na cichą (reszta).  
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