

# GF Citra Session IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.6 kg (80%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.4 kg (5.7%)	75 %	3
Grain	Barley, Flaked	1 kg (14.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	25 min	13.6 %
Whirlpool	Citra	50 g	15 min	13.6 %
Dry Hop	Citra	60 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M66 HopHead	Ale	Dry	10.5 g	Mangrove Jack

## Notes

- Uwarzone 02.03.2022  
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