

## Hoppy Citrus AIPA #2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 3 kg (37.5%) | 85 %  | 7   |
| Grain | Weyermann - Light Munich Malt | 3 kg (37.5%) | 82 %  | 14  |
| Grain | Weyermann - Pale Wheat Malt   | 2 kg (25%)   | 85 %  | 5   |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 50 g   | 60 min   | 12 %       |
| Whirlpool | Citra | 50 g   | 5 min    | 12 %       |
| Dry Hop   | Citra | 100 g  | 7 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |