

# IPA Citra

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **42**
- SRM **2.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **5 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3.5 kg (100%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Aroma (end of boil)	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	11.5 g	---