

# IPA citra na 2 kegi

- Gravity **12.6 BLG**
- ABV ---
- IBU **65**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **65.5 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **10 min** at **76C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8.36 kg (95.4%)	80 %	7
Grain	Strzegom Karmel 150	0.4 kg (4.6%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Citra	30 g	45 min	12 %
Boil	Citra	30 g	15 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Dry Hop	Amarillo	50 g	15 day(s)	9.5 %
Dry Hop	Citra	50 g	15 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis