

# 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  |