

# Mr Citri

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	10 %
Aroma (end of boil)	Sorachi Ace	25 g	15 min	10 %
Aroma (end of boil)	Lemon drop	25 g	15 min	4.6 %
Aroma (end of boil)	Centennial	25 g	15 min	10.5 %
Dry Hop	Sorachi Ace	50 g	4 day(s)	10 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis