

NEW ZEALAND CITRUS IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (76.9%)	80 %	5
Grain	Wiedeński	1 kg (15.4%)	79 %	10
Grain	Carapils	0.5 kg (7.7%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern cross	30 g	60 min	12.8 %
Boil	Southern cross	20 g	30 min	12.8 %
Boil	Pacifica	30 g	15 min	4.8 %
Dry Hop	Pacifica	20 g	5 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka cytryny	20 g	Boil	15 min
Spice	Skórka cytryny	20 g	Secondary	5 day(s)