

## Session IPA Citra+Galaxy

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3 kg (96.8%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	15 min	12 %
Aroma (end of boil)	Chinook	20 g	1 min	12 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min