

## Session IPA Citra

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- Gravity **11.4 BLG**
- ABV ---
- IBU **59**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.2 kg (64.7%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (14.7%)	85 %	5
Grain	Pale Malt (2 Row) UK	0.7 kg (20.6%)	78 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	25 min	12 %
Boil	Citra	12 g	50 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	8 g	safale

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytrynowa	30 g	Secondary	4 day(s)
Spice	liście kafiru	20 g	Secondary	4 day(s)
Spice	liście mięty	20 g	Secondary	4 day(s)

## Notes

- Odebrać około 10l zacieru 13 blg na citra single hop

reszta około 8l zacieru 11blg jako session IPA ze skórką cytrynową i kafirem, na zimno oprócz chmielu dodam też liście mięty.

*Apr 22, 2017, 11:55 PM*