

SHIPA CITRA

- Gravity **15.9 BLG**
- ABV ---
- IBU **58**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński | 6 kg (83.3%) | 80.5 % | 2 |
| Grain | Weyermann pszeniczny jasny | 1 kg (13.9%) | 80 % | 6 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.8%) | 71.7 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |