

# SMaSH Citra India Pale Ale

- Gravity **15.4 BLG**
- ABV ---
- IBU **59**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 %  | 7   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 30 g   | 60 min | 12 %       |
| Aroma (end of boil) | Citra | 15 g   | 15 min | 12 %       |
| Aroma (end of boil) | Citra | 25 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 0 min  | 12 %       |

## Yeasts

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

## Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Fining | Żelatyna | 5 g    | Secondary | 3 day(s) |