

### 3# NEIPA CITRA, OKTAWIA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.7**
- Style **American IPA**

#### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

#### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

#### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

#### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

#### Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 5 kg (73.5%)   | 81 %  | 4   |
| Grain | Płatki owsiane | 1.8 kg (26.5%) | 60 %  | 3   |

#### Hops

| Use for   | Name           | Amount | Time     | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil      | Styrian Dragon | 25 g   | 60 min   | 7.2 %      |
| Boil      | Oktawia        | 12.5 g | 15 min   | 7.1 %      |
| Boil      | Citra          | 12.5 g | 15 min   | 12 %       |
| Whirlpool | Oktawia        | 20 g   | 25 min   | 7.1 %      |
| Whirlpool | Citra          | 20 g   | 25 min   | 12 %       |
| Dry Hop   | Oktawia        | 40 g   | 9 day(s) | 7.1 %      |
| Dry Hop   | Oktawia        | 30 g   | 6 day(s) | 7.1 %      |
| Dry Hop   | Citra          | 70 g   | 6 day(s) | 12 %       |

#### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |