Citra/Simcoe IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **67**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(87%)*	80 %	6
Grain	Płatki pszeniczne	0.25 kg *(4.3%)*	85 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg *(4.3%)*	75 %	30
Grain	Płatki owsiane	0.25 kg *(4.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	14.5 %
Boil	Simcoe	25 g	2 min	14.5 %
Boil	Citra	25 g	2 min	13.1 %
Dry Hop	simcoe	25 g	3 day(s)	14.5 %
Dry Hop	Citra	25 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	300 ml	Fermentum Mobile

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