

# CITRUS JUICE IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **79**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 4 kg (62%)     | 80 %  | 5   |
| Grain   | Cara-Pils/Dextrine   | 0.5 kg (7.8%)  | 72 %  | 4   |
| Grain   | Płatki pszeniczne    | 0.5 kg (7.8%)  | 85 %  | 3   |
| Grain   | Płatki owsiane       | 0.5 kg (7.8%)  | 85 %  | 3   |
| Grain   | Pszeniczny           | 0.5 kg (7.8%)  | 85 %  | 4   |
| Grain   | zakwaszający         | 0.25 kg (3.9%) | 80 %  | 4   |
| Adjunct | mąka pszenna         | 0.2 kg (3.1%)  | 1 %   | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 25 g   | 60 min | 12.8 %     |
| Boil    | Cascade    | 10 g   | 20 min | 6.7 %      |
| Boil    | Citra      | 15 g   | 15 min | 13.5 %     |
| Boil    | Centennial | 20 g   | 15 min | 8.5 %      |
| Boil    | Motueka    | 25 g   | 15 min | 8 %        |
| Boil    | Galaxy     | 10 g   | 10 min | 13.3 %     |
| Boil    | Cascade    | 10 g   | 10 min | 6.7 %      |
| Boil    | Citra      | 10 g   | 10 min | 13.5 %     |

|           |            |       |          |        |
|-----------|------------|-------|----------|--------|
| Boil      | Galaxy     | 20 g  | 5 min    | 13.3 % |
| Boil      | Centennial | 10 g  | 5 min    | 8.5 %  |
| Boil      | Cascade    | 10 g  | 5 min    | 6.7 %  |
| Boil      | Citra      | 15 g  | 5 min    | 13.5 % |
| Whirlpool | Citra      | 10 g  | 0 min    | 13.5 % |
| Whirlpool | Centennial | 20 g  | 0 min    | 8.5 %  |
| Whirlpool | Cascade    | 20 g  | 0 min    | 6.7 %  |
| Whirlpool | Galaxy     | 20 g  | 0 min    | 13.3 % |
| Whirlpool | Motueka    | 25 g  | 0 min    | 8 %    |
| Whirlpool | Chinook    | 20 g  | 0 min    | 12.8 % |
| Dry Hop   | Citra      | 100 g | 6 day(s) | 13.5 % |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Mangrove Jack's M36 Liberty Ale | Ale  | Dry  | 11 g   | Fermentis  |