

10# Micro IPA Citra Enigma

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32 liter(s)**

Steps

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

Mash step by step

- Heat up **28 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Pszeniczny	1 kg (25%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	5 %
Whirlpool	Enigma (AUS)	50 g	20 min	5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Enigma (AUS)	50 g	4 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Notes

- 25l wody do zacierania -4l (słody)=21l+3l(wysładzanie)=24l przed gotowaniem-2l strat=22l brzezki nastawnej
WitC, chlorek wapnia, kwas fosforowy
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