

## 2# Hazy IPA Styrian Dragon, Citra

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69%)	81 %	4
Grain	Płatki pszeniczne	0.2 kg (3.4%)	60 %	3
Grain	Płatki owsiane	0.6 kg (10.3%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (17.2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	20 g	60 min	7.2 %
Whirlpool	Styrian Dragon	60 g	25 min	7.2 %
Dry Hop	Styrian Dragon	40 g	9 day(s)	7.2 %
Dry Hop	Citra	100 g	6 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis