

### 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	Pilznieński	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