

96. CitraIPA 97.Belgian IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **74**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **42.9 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 11 kg (84.6%) | 80 % | 10 |
| Grain | Oats, Flaked | 1 kg (7.7%) | 80 % | 2 |
| Grain | Barley, Flaked | 1 kg (7.7%) | 70 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |
| Boil | Citra | 20 g | 10 min | 13.7 % |
| Whirlpool | Citra | 80 g | 20 min | 13.7 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 13 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------|
| WLP023 - Burton Ale Yeast | Ale | Liquid | 1500 ml | White Labs |
| FF | Ale | Slant | 300 ml | Wyeast |

Notes

- Standardowo dwie polowki
20l na wlp023
20l na FF
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