

# AIPA CitraSH

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- Gravity **16.4 BLG**
- ABV ---
- IBU **55**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (85.7%)	81 %	3.5
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (7.1%)	80 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	30 g	60 min	13.5 %
Boil	Citra	35 g	15 min	13.5 %
Aroma (end of boil)	Citra	35 g	1 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar