

# AIPA na citrze

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- Gravity **16.2 BLG**
- ABV ---
- IBU **70**
- SRM **11.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (71.4%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%)  | 79 %  | 16  |
| Grain | Carahell                   | 0.5 kg (7.1%) | 77 %  | 26  |
| Grain | Karmelowy Czerwony         | 0.5 kg (7.1%) | 75 %  | 59  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 50 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Citra   | 50 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 150 ml | Mangrove Jack's |