

# Black Citra IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **88**
- SRM **43.7**
- Style **Black 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 | Weyermann - Pale Ale Malt         | 3 kg (42.9%) | 85 %  | 7    |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (28.6%) | 81 %  | 4    |
| Grain | Weyermann - Carawheat             | 1 kg (14.3%) | 77 %  | 97   |
| Grain | Weyermann - Carafa III            | 1 kg (14.3%) | 70 %  | 1024 |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 50 g   | 45 min   | 12 %       |
| Boil                | Citra | 25 g   | 30 min   | 12 %       |
| Boil                | Citra | 25 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra | 50 g   | 1 min    | 12 %       |
| Whirlpool           | Citra | 50 g   | 5 min    | 12 %       |
| Dry Hop             | Citra | 100 g  | 3 day(s) | 12 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11.5 g | Mangrove Jack's |