

# citgx

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                    | 5 kg (90.9%)  | 85 %  | 7   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.5 kg (9.1%) | 80 %  | 20  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort          | Galaxy | 10 g   | 60 min   | 15 %       |
| Boil                | Citra  | 30 g   | 15 min   | 12 %       |
| Boil                | Galaxy | 20 g   | 15 min   | 15 %       |
| Aroma (end of boil) | Citra  | 30 g   | 0 min    | 12 %       |
| Dry Hop             | Citra  | 60 g   | 3 day(s) | 12 %       |
| Dry Hop             | Galaxy | 60 g   | 3 day(s) | 15 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

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