

Citra IPA 12

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.2 kg (85.7%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.2 kg (4.1%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.5 kg (10.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |
| Aroma (end of boil) | Chinook | 10 g | 5 min | 13 % |
| Boil | Cascade | 10 g | 1 min | 6 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |