

# Citra IPA 13\*

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **40**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **82.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 8.33 kg (78.3%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.85 kg (17.4%) | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.46 kg (4.3%)  | 78 %  | 4   |

## Hops

| Use for             | Name  | Amount   | Time   | Alpha acid |
|---------------------|-------|----------|--------|------------|
| Boil                | Zeus  | 5 g      | 60 min | 15.5 %     |
| Aroma (end of boil) | Citra | 40.74 g  | 15 min | 11.7 %     |
| Aroma (end of boil) | Citra | 107.41 g | 5 min  | 11.7 %     |
| Aroma (end of boil) | Citra | 120.37 g | 1 min  | 11.7 %     |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 20.37 g | Fermentis  |