

# CITRA IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen      | 5 kg (81.3%)   | 80.5 % | 4   |
| Grain | Caramel/Crystal Malt - 20L  | 0.5 kg (8.1%)  | 75 %   | 39  |
| Grain | Płatki pszeniczne           | 0.5 kg (8.1%)  | 60 %   | 3   |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (2.4%) | 80 %   | 6   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 30 g   | 60 min   | 12 %       |
| Boil    | Citra | 30 g   | 15 min   | 12 %       |
| Boil    | Citra | 40 g   | 0 min    | 12 %       |
| Dry Hop | Citra | 50 g   | 5 day(s) | 12 %       |