

# Citrus Hills

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4**
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (40.7%)	80 %	4
Grain	Strzegom Pale Ale	2.2 kg (40.7%)	79 %	6
Grain	Pszeniczny	1 kg (18.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Cascade PL	15 g	60 min	5.2 %
Boil	Cascade PL	10 g	20 min	5.2 %
Boil	Orbit	10 g	20 min	9.8 %
Boil	Waimea	10 g	20 min	17 %
Whirlpool	Cascade PL	10 g	0 min	5.2 %
Whirlpool	Waimea	10 g	0 min	17 %
Whirlpool	Orbit	10 g	0 min	9.8 %
Dry Hop	Cascade PL	10 g	6 day(s)	5.2 %
Dry Hop	Orbit	10 g	6 day(s)	9.8 %
Dry Hop	Waimea	10 g	6 day(s)	17 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Zest pomarańczy, limonki, pomelo	50 g	Boil	10 min
Spice	Zest pomarańczy, limonki, pomelo	50 g	Primary	5 day(s)
Spice	Zest pomarańczy, limonki, pomelo	50 g	Secondary	5 day(s)