

CITRUS JUICE IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **79**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (62%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (7.8%) | 72 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.8%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (7.8%) | 85 % | 4 |
| Grain | zakwaszający | 0.25 kg (3.9%) | 80 % | 4 |
| Adjunct | mąka pszenna | 0.2 kg (3.1%) | 1 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 12.8 % |
| Boil | Cascade | 10 g | 20 min | 6.7 % |
| Boil | Citra | 15 g | 15 min | 13.5 % |
| Boil | Centennial | 20 g | 15 min | 8.5 % |
| Boil | Motueka | 25 g | 15 min | 8 % |
| Boil | Galaxy | 10 g | 10 min | 13.3 % |
| Boil | Cascade | 10 g | 10 min | 6.7 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |

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| Boil | Citra | 15 g | 5 min | 13.5 % |
| Whirlpool | Citra | 10 g | 0 min | 13.5 % |
| Whirlpool | Centennial | 20 g | 0 min | 8.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 6.7 % |
| Whirlpool | Galaxy | 20 g | 0 min | 13.3 % |
| Whirlpool | Motueka | 25 g | 0 min | 8 % |
| Whirlpool | Chinook | 20 g | 0 min | 12.8 % |
| Dry Hop | Citra | 100 g | 6 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Mangrove Jack's M36 Liberty Ale | Ale | Dry | 11 g | Fermentis |