

# Citrus Session IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (85.7%)	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg (14.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	12 %
Whirlpool	Galaxy	50 g	0 min	15 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Flavor	zest cytrynowy	3 g	Secondary	3 day(s)
Flavor	zest pomarańczowy	3 g	Secondary	3 day(s)