

# IPA Citro Jonek

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **43.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **31.2 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9 kg (92.8%)	82 %	4
Grain	Monachijski	0.7 kg (7.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	25 g	60 min	5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Citra	10 g	10 min	12 %
Dry Hop	Mosaic	10 g	6 day(s)	10 %
Dry Hop	Ahtanum	25 g	6 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	70 g	Boil	10 min