

# MICRO IPA Citra - 2024

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **38.9 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.45 kg (52.7%)	81 %	4
Grain	BESTMALZ - Bestt Pale Ale	0.4 kg (8.6%)	80.5 %	6
Grain	Płatki owsiane	1 kg (21.5%)	60 %	3
Grain	viking carabody	0.5 kg (10.8%)	75 %	8
Grain	Żytni	0.3 kg (6.5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	5 g	70 min	12.1 %
Boil	Citra	15 g	40 min	12.1 %
Aroma (end of boil)	Citra	45 g	1 min	12.1 %
Dry Hop	Citra	45 g	10 day(s)	12 %
Dry Hop	citra	100 g	1 day(s)	12 %

## Notes

- WODA:

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XZXVNR7>

+ 1 ml kwasu dodatkowo do wody do wyśładzania

+ 3 litry dodatkowej wody do wyśładzania (33 l łącznie)

Brzeczka przednia: 39 litrów o ekstrakcie 8,4 BLG (zamiast 7,6!)

Korekt do 8,2 BLG poprzez dolanie 1 litra wody. (Balingomierz był rypnięty o ok 0,3/0,4 BLG w górę)

Brzeczka nastawna: 33 litry, 8,2 BLG (wg balingomierza uszkodzonego ok 8,4/8,5 BLG)

WARKA DUŻA

13.06. Butelkowanie - 98 g cukru na 16,5 l piwa - 2 BLG

May 19, 2024, 9:17 PM