

# XXX CITRUS BOMB IMP NEIPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **67**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Simpsons - Golden Promise	1 kg (15.4%)	81 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (7.7%)	72 %	4
Grain	Żytni	0.5 kg (7.7%)	85 %	8
Grain	Pszenica niesłodowana	0.5 kg (7.7%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	15 g	60 min	8.6 %
Boil	Citra	20 g	30 min	13.5 %
Boil	Cascade	20 g	20 min	6.3 %
Boil	Centennial	20 g	15 min	9.7 %
Boil	Cascade	15 g	10 min	6.3 %

Boil	Citra	15 g	10 min	13.5 %
Boil	Centennial	30 g	5 min	9.7 %
Boil	Cascade	15 g	5 min	6.3 %
Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Centennial	50 g	60 min	9.7 %
Whirlpool	Citra	50 g	60 min	13.5 %
Whirlpool	Cascade	50 g	60 min	6.3 %
Dry Hop	Citra	100 g	6 day(s)	13.5 %
Dry Hop	Centennial	50 g	6 day(s)	9.7 %
Dry Hop	Cascade	50 g	6 day(s)	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm55	Ale	Liquid	200 ml	Fermentum M

## Notes

- Podział chmieli na zimno na pół - burzliwa + cicha  
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