

XXX NE CITRA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **43**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (46.1%)	81 %	4
Grain	Rahr - Premium Pilsner Malt	2.2 kg (28.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.6%)	79 %	16
Grain	Płatki owsiane	0.8 kg (10.5%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (7.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	15 g	20 min	13.5 %
Boil	Citra	15 g	15 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %
Whirlpool	Citra	120 g	80 min	13.5 %
Dry Hop	Citra	85 g	5 day(s)	13.5 %

Dry Hop	Galaxy	60 g	5 day(s)	15 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	mech	5 g	Boil	15 min

Notes

- Whirlpool pół na pół - od 93oC, potem od 82oC. Na zimno - 1/3 na burzliwą, reszta na cichą w obniżonej tempie. Fermentacja w 20oC.
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