

AIPA Citra

- Gravity **15.2 BLG**
- ABV ---
- IBU **65**
- SRM **11.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (93.3%) | 85 % | 7 |
| Grain | Caramunich Malt | 0.5 kg (6.7%) | 71.7 % | 110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 59 g | 60 min | 9.6 % |
| Boil | Citra | 20 g | 15 min | 13.5 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 13.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 13.5 % |
| Whirlpool | Citra | 30 g | 0 min | 13.5 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|