

Citra Centennial Ella OYL-016

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.1 kg (72.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.3 kg (10.3%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (13.8%) | 80 % | 2 |
| Sugar | glukoza | 0.1 kg (3.4%) | 83 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Centennial | 30 g | 15 min | 11.2 % |
| Whirlpool | Citra | 20 g | 15 min | 11.8 % |
| Dry Hop | Ella (AUS) | 25 g | 2 day(s) | 15.4 % |
| Dry Hop | Citra | 35 g | 2 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| OYL-016 British Ale VIII | Ale | Liquid | 100 ml | Omega Yeast |

Extras

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

| | | | | |
|--------|------------|-----|------|--------|
| Fining | whirlflock | 1 g | Boil | 10 min |
|--------|------------|-----|------|--------|

Notes

- Woda Oaza Biedronka
Modyfikacja całości 18L
Gips 0.5g
Sól NaCl 2.8gr
Epsom - 1gr
Chlorek Wapnia 3.6 gr
Aug 4, 2021, 5:19 PM