

# Citra Double IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **71**
- SRM **5.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (84.4%)	80 %	5
Grain	Cara-Pils/Dextrine	0.2 kg (2.6%)	72 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (2.6%)	75 %	20
Grain	Monachijski	0.2 kg (2.6%)	80 %	16
Grain	Pszeniczny	0.1 kg (1.3%)	85 %	4
Sugar	Candi Sugar, Clear	0.5 kg (6.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	30 g	45 min	12 %
Boil	Citra	30 g	15 min	12 %
Boil	Citra	40 g	5 min	12 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Citra	100 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	20 g	Fermentis
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