

# Citra IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **72**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Castle Pale Ale  | 4 kg (88.9%)   | 80 %  | 8   |
| Grain | Castle Cara Ruby | 0.5 kg (11.1%) | 78 %  | 45  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil                | Citra                  | 20 g   | 15 min   | 12 %       |
| Boil                | Citra                  | 30 g   | 10 min   | 12 %       |
| Boil                | Citra                  | 30 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Citra                  | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Citra                  | 50 g   | 4 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 33 g   | ---        |