

# CITRUS BOMB WC IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **77**
- SRM **5.2**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (46.2%)	80 %	8
Grain	Pilznieński	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	16 g	60 min	15.5 %
Boil	Citra	20 g	30 min	13.5 %
Boil	Cascade	20 g	20 min	7.7 %
Boil	Centennial	20 g	15 min	8.5 %
Boil	Cascade	15 g	10 min	7.7 %
Boil	Citra	15 g	10 min	13.5 %
Boil	Centennial	30 g	5 min	8.5 %
Boil	Cascade	15 g	5 min	7.7 %
Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Centennial	50 g	0 min	8.5 %
Whirlpool	Citra	50 g	0 min	13.5 %
Whirlpool	Cascade	50 g	0 min	7.7 %

Dry Hop	Citra	50 g	7 day(s)	13.5 %
Dry Hop	Centennial	50 g	7 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

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