

# 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 | Pilzneński      | 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    | ---    |