

CITRUS HOPS AMERICAN IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.8 kg (84.8%)	--- %	7
Grain	Monachijski	1 kg (10.9%)	--- %	15
Grain	Caramunich® typ I	0.4 kg (4.3%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Cascade	30 g	15 min	6 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis