

# Citrus Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (85.7%)   | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.5 kg (14.3%) | 61 %  | 5   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 20 g   | 40 min   | 12 %       |
| Whirlpool | Galaxy        | 50 g   | 0 min    | 15 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 2 day(s) | 11 %       |

## Yeasts

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

## Extras

| Type        | Name              | Amount | Use for   | Time     |
|-------------|-------------------|--------|-----------|----------|
| Water Agent | gips              | 4 g    | Mash      | 60 min   |
| Flavor      | zest cytrynowy    | 3 g    | Secondary | 3 day(s) |
| Flavor      | zest pomarańczowy | 3 g    | Secondary | 3 day(s) |