

# Nitro Citrus IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (93.3%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Centennial	50 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	20 min
Flavor	skórki z cytrusów - grej. zielony, czerwony, cytryna, limonka	30 g	Boil	20 min