

# Ozjasz Chytry Citra IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **74**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszoniczny	1 kg (14.3%)	85 %	4
Grain	Pilzneński	1 kg (14.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	20 g	1 min	12 %
Boil	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	15 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	10 min