

# Single hop Citra AIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **45**
- SRM **13.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (66.7%) | 80 %  | 35  |
| Liquid Extract | Bruntal jasny    | 1.7 kg (33.3%) | 80 %  | 20  |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 25 g   | 60 min   | 12 %       |
| Boil                | Citra | 10 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Citra | 5 g    | 15 min   | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Citra | 40 g   | 4 day(s) | 12 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| Safale US-05         | Ale  | Dry    | 11.5 g | Fermentis        |
| FM52 Amerykański Sen | Ale  | Liquid | 10 ml  | Fermentum Mobile |