

Citra Centenial Ella OYL-016

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (72.4%)	82 %	4
Grain	Viking Wheat Malt	0.3 kg (10.3%)	83 %	5
Grain	Oats, Flaked	0.4 kg (13.8%)	80 %	2
Sugar	glukoza	0.1 kg (3.4%)	83 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	30 g	15 min	11.2 %
Whirlpool	Citra	20 g	15 min	11.8 %
Dry Hop	Ella (AUS)	25 g	2 day(s)	15.4 %
Dry Hop	Citra	35 g	2 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-016 British Ale VIII	Ale	Liquid	100 ml	Omega Yeast

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlflock	1 g	Boil	10 min
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Notes

- Woda Oaza Biedronka
Modyfikacja całości 18L
Gips 0.5g
Sól NaCl 2.8gr
Epsom - 1gr
Chlorek Wapnia 3.6 gr
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