

## IPA na lenia 2021 SH Citra

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 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)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (93.3%)  | 85 %  | 7   |
| Grain | Simpsons - Caramalt       | 0.5 kg (6.7%) | 76 %  | 69  |

### Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Aroma (end of boil) | Citra  | 60 g   | 15 min    | 12 %       |
| Aroma (end of boil) | Mosaic | 60 g   | 15 min    | 10 %       |
| Dry Hop             | Citra  | 90 g   | 10 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |