

Złta IPA Citra

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **5.9**
- 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 **3.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (47.6%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (47.6%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	50 min	5.8 %
Aroma (end of boil)	Sybilla	20 g	10 min	5.8 %
Whirlpool	Citra	40 g	30 min	12 %
Dry Hop	Citra	60 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis