

# AIPA 6 SH CITRA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (81.1%)	79 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (9.5%)	79 %	16
Grain	Płatki pszeniczne	0.7 kg (9.5%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	11.7 %
Boil	Citra	30 g	20 min	11.7 %
Boil	Citra	40 g	7 min	11.7 %
Whirlpool	Citra	30 g	30 min	11.7 %
Dry Hop	Citra	40 g	5 day(s)	11.7 %
Dry Hop	Citra	40 g	3 day(s)	11.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona cytryny	10 g	Boil	10 min
Water Agent	sól epson siarczan Mg	4 g	Boil	60 min
Water Agent	chlerek wapnia 99%	5 g	Boil	60 min