

#B024 IPA Citra

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **33**
- SRM **9.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (30.9%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (30.9%)	80 %	5
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (17.5%)	80 %	36
Grain	Melanoiden Malt	1 kg (10.3%)	80 %	39
Grain	Strzegom Karmel 30	1 kg (10.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	30 g	15 min	6.7 %
Whirlpool	Citra	30 g	1 min	13.7 %
Whirlpool	Marynka	20 g	1 min	6.7 %
Dry Hop	Marynka	20 g	5 day(s)	6.7 %
Dry Hop	Citra	70 g	5 day(s)	13.7 %
Boil	Marynka	30 g	30 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Liquid	100 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20 g	Mash	60 min
Water Agent	mech irlandzk	5 g	Boil	5 min