

BD CitraGalaxy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **22.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.42 kg (87.7%) | 80 % | 5 |
| Grain | Simpsons - Caramalt | 0.16 kg (4.1%) | 76 % | 69 |
| Grain | Strzegom Karmel 150 | 0.12 kg (3.1%) | 75 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.12 kg (3.1%) | 70 % | 1024 |
| Grain | Weyermann - Dehusked Carafa I | 0.08 kg (2.1%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Whirlpool | Galaxy | 50 g | 5 min | 15 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |