

Black Citra IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **88**
- SRM **43.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (42.9%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (28.6%)	81 %	4
Grain	Weyermann - Carawheat	1 kg (14.3%)	77 %	97
Grain	Weyermann - Carafa III	1 kg (14.3%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	45 min	12 %
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's