

# Citra Double IPA 18

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **76**
- SRM **6.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (20.7%)	83 %	5
Grain	Strzegom Karmel 30	0.25 kg (3.4%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (6.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	20 g	10 min	12 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Citra	40 g	30 min	12 %

## Notes

- viking pale ale 5  
viking pszeniczny 1,5  
viking karmel 30 0,25  
monachijski I 0,5

140g citra  
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