

Citra Double IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **71**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (84.4%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (2.6%) | 72 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (2.6%) | 75 % | 20 |
| Grain | Monachijski | 0.2 kg (2.6%) | 80 % | 16 |
| Grain | Pszeniczny | 0.1 kg (1.3%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (6.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Citra | 30 g | 45 min | 12 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Citra | 40 g | 5 min | 12 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |
| Dry Hop | Citra | 100 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |
|--------------|-----|-----|------|-----------|