

Citra IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.2%) | 79 % | 22 |
| Grain | Pszeniczny | 0.5 kg (8.6%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (5.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Lunga | 30 g | 60 min | 12.4 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Citra | 10 g | 1 min | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |