

# Citra IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Viking Munich Malt   | 1 kg (15.4%)  | 78 %  | 18  |
| Grain | Płatki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 60 min | 12 %       |
| Boil    | Citra | 15 g   | 20 min | 12 %       |
| Boil    | Citra | 25 g   | 5 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 10.58 g | Fermentis  |

## Notes

- 1 wyszła zbyt gorzkie - mogło by byc mniej, troche wiecej dla smaku, i duzo dla aromatu  
poukladala się bardziej łagodnie, dobre podstawowe piwko  
*Mar 15, 2020, 8:55 PM*