

# CITRUS JUICE IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **79**
- SRM **4.2**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62%)	80 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (7.8%)	72 %	4
Grain	Płatki pszeniczne	0.5 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	zakwaszający	0.25 kg (3.9%)	80 %	4
Adjunct	mąka pszenna	0.2 kg (3.1%)	1 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Boil	Cascade	10 g	20 min	6.7 %
Boil	Citra	15 g	15 min	13.5 %
Boil	Centennial	20 g	15 min	8.5 %
Boil	Motueka	25 g	15 min	8 %
Boil	Galaxy	10 g	10 min	13.3 %
Boil	Cascade	10 g	10 min	6.7 %
Boil	Citra	10 g	10 min	13.5 %

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Boil	Centennial	10 g	5 min	8.5 %
Boil	Cascade	10 g	5 min	6.7 %
Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Citra	10 g	0 min	13.5 %
Whirlpool	Centennial	20 g	0 min	8.5 %
Whirlpool	Cascade	20 g	0 min	6.7 %
Whirlpool	Galaxy	20 g	0 min	13.3 %
Whirlpool	Motueka	25 g	0 min	8 %
Whirlpool	Chinook	20 g	0 min	12.8 %
Dry Hop	Citra	100 g	6 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Ale	Ale	Dry	11 g	Fermentis