

# Citrus Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	Pilzneński	1 kg (33.3%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	35 g	5 min	13.3 %
Dry Hop	Książęcy	45 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	zesk i sok z grejpfruta	10 g	Secondary	10 day(s)
Flavor	zest i sok z cytryny	10 g	Secondary	10 day(s)

Water Agent	węglan wapnia	5 g	Mash	60 min
-------------	---------------	-----	------	--------