

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 | Pilznieński | 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 |
|-------------|---------------|-----|------|--------|