

# double IPA Citra

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **82**
- SRM **12.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale             | 7 kg (82.4%)  | 79 %  | 6   |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (11.8%)  | 79 %  | 130 |
| Grain | Płatki owsiane                | 0.5 kg (5.9%) | 85 %  | 3   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 50 g   | 60 min | 12 %       |
| Boil                | Citra | 30 g   | 20 min | 12 %       |
| Boil                | Citra | 30 g   | 10 min | 12 %       |
| Boil                | Citra | 40 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Citra | 50 g   | 0 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |