

# Ipa citra

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- Gravity **12.1 BLG**
- ABV ---
- IBU **29**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **51 C**, Time **20 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt colorado	4 kg (70.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	79 %	16
Grain	Strzegom Bursztynowy	0.3 kg (5.3%)	70 %	49
Grain	Acid Malt	0.05 kg (0.9%)	58.7 %	6
Grain	Viking melanoidynowy	0.3 kg (5.3%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	650 min	10 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Lemon drop	10 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
yeast bay	Ale	Slant	1000 ml	yeastbay