

Session IPA Citra

- Gravity **11.4 BLG**
- ABV ---
- IBU **59**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.2 kg (64.7%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (14.7%) | 85 % | 5 |
| Grain | Pale Malt (2 Row) UK | 0.7 kg (20.6%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Citra | 30 g | 25 min | 12 % |
| Boil | Citra | 12 g | 50 min | 12 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 4 day(s) | 10 % |
| Dry Hop | Centennial | 10 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 8 g | safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|-----------|----------|
| Spice | skórka cytrynowa | 30 g | Secondary | 4 day(s) |
| Spice | liście kafiru | 20 g | Secondary | 4 day(s) |
| Spice | liście mięty | 20 g | Secondary | 4 day(s) |

Notes

- Odebrać około 10l zacieru 13 blg na citra single hop

reszta około 8l zacieru 11blg jako session IPA ze skórką cytrynową i kafirem, na zimno oprócz chmielu dodam też liście mięty.

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