

Smooth Hazy Citra IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5**
- Style **American 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (83.3%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Whirlpool | Citra | 90 g | 1 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |