

Citrokez #7

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **56**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	80 %	5
Grain	Weyermann - Pilsner Malt	0.8 kg (17.4%)	81 %	5
Grain	Chit Malt Bestmaltz	0.3 kg (6.5%)	50 %	2
Grain	Płatki owsiane	0.5 kg (10.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	30 min	13.6 %
Boil	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Mosaic	25 g	2 min	10 %
Aroma (end of boil)	Chinook	40 g	2 min	12.1 %
Aroma (end of boil)	Eclipse	40 g	2 min	18.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	Gips piwowarski	3 g	Mash	80 min