Citra IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(69%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(17.2%)*	79 %	22
Grain	Pszeniczny	0.5 kg *(8.6%)*	85 %	4
Grain	Weyermann - Carapils	0.3 kg *(5.2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	60 min	12.4 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	5 min	12 %
Boil	Citra	10 g	1 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min