

## citra v.6

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **68 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Briess - Carapils Malt	0.5 kg (8.8%)	74 %	3
Grain	zakwaszający	0.2 kg (3.5%)	75 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Citra	22 g	10 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis