

## SH Citra

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **9.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **68 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **46.2 liter(s)**
- Total mash volume **59.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

### Mash step by step

- Heat up **46.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **68 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 5.6 kg (42.4%) | 80 %  | 5   |
| Grain | Monachijski            | 6 kg (45.5%)   | 80 %  | 20  |
| Grain | Weyermann Caramunich 3 | 0.6 kg (4.5%)  | 76 %  | 150 |
| Grain | Karmelowy Jasny 30EBC  | 1 kg (7.6%)    | 75 %  | 30  |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 40 g   | 20 min   | 13.2 %     |
| Dry Hop | Citra  | 100 g  | 4 day(s) | 13.7 %     |
| Boil    | Zythos | 20 g   | 15 min   | 15.7 %     |
| Dry Hop | Zythos | 80 g   | 4 day(s) | 15.7 %     |

### Yeasts

| Name        | Type | Form   | Amount  | Laboratory |
|-------------|------|--------|---------|------------|
| Vermont Ale | Ale  | Liquid | 1000 ml | Yeast Bay  |

### Extras

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

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | Tabletka | 2 g    | Boil    | 10 min |