

## #19 Citra Single Hop Single Malt IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	FAWCETT - Spring Pale Ale	14 kg (100%)	86 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Citra	50 g	30 min	12 %
Aroma (end of boil)	Citra	75 g	15 min	12 %
Aroma (end of boil)	Citra	75 g	5 min	12 %
Dry Hop	Citra	150 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis