

## #24 SH Citra

- Gravity **13.2 BLG**
- ABV ---
- IBU **41**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (78.9%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (17.5%)	81 %	6
Grain	Weyermann - Carawheat	0.2 kg (3.5%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	20 g	30 min	9.7 %
Boil	Citra	20 g	20 min	13.5 %
Aroma (end of boil)	Citra	8 g	10 min	13.5 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Whirlpool	Citra	40 g	0 min	13.5 %
Dry Hop	Citra	60 g	10 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---