

## #9 Citra

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- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **9.9**
- Style **American Brown 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (87.7%)  | 79 %  | 6   |
| Grain | Crystal II 200    | 0.5 kg (8.8%) | 71 %  | 200 |
| Sugar | Cukier            | 0.2 kg (3.5%) | --- % | --- |

### Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Citra | 23 g   | 40 min | 12 %       |
| Whirlpool | Citra | 50 g   | 0 min  | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

### Notes

- 05-03-2017: 27L brzeczki nastawnej, zmierzone 13 BLG  
19-03-2017: zmierzone 2 BLG  
*Mar 5, 2017, 8:18 AM*