

## Citra 2

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- Gravity **17.3 BLG**
- ABV ---
- IBU **115**
- SRM **13**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **69 C**, Time **20 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **69C**
- Keep mash **2 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (87.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	merkur	100 g	60 min	12.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	??	30 g	5 min	5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	palisade	10 g	0 min	7.5 %
Dry Hop	Simcoe	70 g	4 day(s)	13.2 %
Dry Hop	Palisade	20 g	4 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Notes

- jedak nie citra a simcoe  
*Mar 3, 2017, 7:55 AM*