

citra sh

- Gravity **12.6 BLG**
- ABV ---
- IBU **68**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | piłżeński | 4 kg (81.6%) | 79 % | 4.5 |
| Grain | Pszeniczny | 0.2 kg (4.1%) | 85 % | 4 |
| Grain | prażony | 0.2 kg (4.1%) | 80 % | 120 |
| Grain | Monachijski | 0.5 kg (10.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 35 g | 60 min | 12 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

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

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 | Irish Moss | 5 g | Boil | 15 min |
| Water Agent | Calcium Chloride | 4 g | Mash | 80 min |