

## citra sh

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.3 kg (5.4%)	80 %	6
Grain	Weyermann - Pale Ale Malt	4 kg (71.4%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (8.9%)	80 %	6
Grain	Carahell	0.5 kg (8.9%)	77 %	26
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Whirlpool	Citra	20 g	10 min	12 %
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile