

Citra - Sritra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pilzneński | 4.6 kg (79.3%) | 81 % | 3.8 |
| Grain | Pszeniczny | 0.6 kg (10.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (6.9%) | 80 % | 13.5 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.9 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |