

## citra v.4

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **51**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **68 C**, Time **100 min**

### Mash step by step

- Heat up **12.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **100 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (88.9%)	80 %	7
Grain	Briess - Carapils Malt	0.5 kg (11.1%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	5 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	fermentis