

## citra v.7

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17.4 liter(s)**

### Steps

- Temp **66 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.7 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (81.6%)	80 %	7
Grain	Briess - Carapils Malt	0.5 kg (10.2%)	74 %	3
Grain	Weyermann - Melanoiden Malt	0.2 kg (4.1%)	81 %	53
Sugar	cukier	0.2 kg (4.1%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	30 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	fermentis