

## Citra ver. 03

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- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (71.4%)	80 %	7
Grain	Briess - Carapils Malt	0.5 kg (11.9%)	74 %	3
Sugar	cukier	0.2 kg (4.8%)	100 %	1
Grain	Carahell	0.5 kg (11.9%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	1 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis