

Królowa Citra I

- Gravity **14 BLG**
- ABV ---
- IBU **30**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (76.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (13.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (10%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |