

# Power Citra

- Gravity **18.9 BLG**
- ABV ---
- IBU **72**
- SRM **26.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Bestmalz Red X | 7 kg (93.3%)  | 79 %  | 39  |
| Sugar | Cukier         | 0.5 kg (6.7%) | --- % | --- |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 30 g   | 60 min   | 13.5 %     |
| Boil      | Citra | 30 g   | 15 min   | 13.5 %     |
| Boil      | Citra | 50 g   | 5 min    | 13.5 %     |
| Boil      | Citra | 40 g   | 1 min    | 13.5 %     |
| Boil      | Citra | 40 g   | 0 min    | 13.5 %     |
| Whirlpool | Citra | 40 g   | 0 min    | 13.5 %     |
| Dry Hop   | Citra | 50 g   | 5 day(s) | 13.5 %     |
| Dry Hop   | Citra | 50 g   | 3 day(s) | 13.5 %     |
| Dry Hop   | Citra | 50 g   | 1 day(s) | 13.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Safale     |