

# SH citra

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **44.1 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.8 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-1.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (79.4%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Strzegom Pilzneński	1 kg (15.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4 %
Boil	Citra	25 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	30 g	5 min	12 %
Boil	Citra	40 g	0 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

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