

# SH Citra przepis browaru abra

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **64**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (20.8%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 150         | 0.5 kg (10.4%) | 75 %  | 150 |
| Grain | Oats, Flaked                | 0.3 kg (6.3%)  | 80 %  | 2   |
| Grain | Viking Pale Ale malt        | 3 kg (62.5%)   | 80 %  | 5   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 25 g   | 60 min   | 12 %       |
| Boil                | Citra | 25 g   | 15 min   | 12 %       |
| Boil                | Citra | 25 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra | 25 g   | 5 min    | 12 %       |
| Dry Hop             | Citra | 50 g   | 7 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 11 g   | Gozdawa    |