

# SH Citra Wheat IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 3.6 kg (60%)   | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 2.3 kg (38.3%) | 80 %  | 5   |
| Grain | Monachijski          | 0.1 kg (1.7%)  | 80 %  | 16  |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 30 g   | 60 min   | 13.3 %     |
| Boil      | Citra | 40 g   | 20 min   | 13.3 %     |
| Boil      | Citra | 30 g   | 0 min    | 12 %       |
| Whirlpool | Citra | 50 g   | 0 min    | 12 %       |
| Dry Hop   | Citra | 100 g  | 3 day(s) | 12 %       |

## Yeasts

| Name                           | Type | Form   | Amount  | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 1400 ml | White Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |             |       |      |        |
|-------------|-------------|-------|------|--------|
| Water Agent | CaSO4       | 4 g   | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g   | Mash | 60 min |
| Water Agent | NaCl        | 3 g   | Mash | 60 min |
| Fining      | Whirlfloc-T | 2.5 g | Boil | 10 min |