

## single hop citra

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **4.9**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (41%)	85 %	7
Grain	Pilzneński	2.5 kg (41%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Pszeniczny	0.6 kg (9.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Citra	90 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---