

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 | --- |