

Single Hop Citra

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pal Ale wayermann 5,5-7,5 EBC	3 kg (100%)	80 %	5.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 12,8% AA	10 g	60 min	12.8 %
Boil	Citra 12,8% AA	10 g	20 min	12.8 %
Boil	Citra 12,8% AA	10 g	10 min	12.8 %
Boil	Citra 12,8% AA	10 g	5 min	12.8 %
Whirlpool	Citra 12,8%AA	10 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis