

# SINGLE HOP CITRA 44

- Gravity **12.1 BLG**
- ABV ---
- IBU **50**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Pszeniczny	0.8 kg (11.9%)	85 %	4
Grain	Caramunich® typ I	0.4 kg (6%)	73 %	80
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Citra	15 g	30 min	13.5 %
Boil	Citra	30 g	15 min	13.5 %
Boil	Citra	45 g	1 min	13.5 %
Dry Hop	Citra	95 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Liquid	120 ml	Wyeast