

# Single Hops Citra #10

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **5.6**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **10 min** at **76C**
- Sparge using **21 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 (83.3%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (8.3%)	82 %	4
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	20 min	12 %
Boil	Citra	25 g	0 min	12 %
Whirlpool	Citra	25 g	30 min	12 %
Dry Hop	Cascade PL	65 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Safale S-05	Ale	Slant	300 ml	Fermentis

## Notes

- Warzenie 25.08.2021  
Fermentacja (burzliwa) 26 dni do rozlewu w dniu 20.09.2021  
W koniec fermentacji 17.09.2021 + chmielenie na zimno.  
Na 2 dni przed końcem Cold Crash na dworze (w nocy ok 5 stopni)  
Refermentacja 100g cukru białego.  
Wyszło 22 litry piwa.  
*Sep 22, 2021, 11:29 AM*