

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