

# Citra

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.8 kg (73.7%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (13.2%) | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 0.5 kg (13.2%) | 79 %  | 10  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Cascade | 35 g   | 30 min   | 8.3 %      |
| Aroma (end of boil) | Cascade | 40 g   | 5 min    | 8.3 %      |
| Dry Hop             | Cascade | 50 g   | 4 day(s) | 8.3 %      |
| Dry Hop             | Citra   | 30 g   | 4 day(s) | 12.1 %     |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g    | Boil    | 10 min |

|             |                    |     |      |        |
|-------------|--------------------|-----|------|--------|
| Water Agent | Chlorek wapnia 33% | 3 g | Mash | 70 min |
| Water Agent | kwas mlekowy       | 3 g | Mash | 70 min |

## Notes

- Przy zacieraniu pH ustalić na 5,3. Przy gotowaniu na 5,0. Fermentacja burzliwa 18-22, stopniowo podnosząc przez 7-10 dni. Cichą prowadzić przez ok 7 dni w 21-18stopni. W 3 dniu dodać chmieie. Po cichej zrobić "cold crash". Refermentacja 6g/l glukożą. Leżakować w cieple 1 tyg, następnie schłodzić. Próbować po 2 tyg.  
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