

Citra Single Hop

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **31.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (78.1%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.6%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.4 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Whirlpool | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 130 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | NaCl | 8 g | Mash | 70 min |

| | | | | |
|--------|-----------------------|-----|-----------|----------|
| Other | Witamina C | 3 g | Secondary | 5 day(s) |
| Fining | Whirfloc 1/2 tabletki | 1 g | Boil | 0 min |