

# West Huta IPA III - Citra Single Hop

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (83.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Whirlpool	Citra	25 g	10 min	12 %
Dry Hop	Citra	65 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirefloc	1 g	Boil	5 min