SH Citra

- Gravity **14.6 BLG**
- ABV **---**
- IBU **70**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **53 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.9 kg *(80.3%)*	81 %	4
Grain	Monachijski	0.4 kg *(6.6%)*	80 %	20
Grain	Pszeniczny	0.6 kg *(9.8%)*	85 %	4
Grain	cara gold	0.2 kg *(3.3%)*	81 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	13.2 %
Boil	Citra	20 g	20 min	13.2 %
Boil	Citra	10 g	10 min	13.2 %
Boil	Citra	10 g	5 min	13.2 %
Aroma (end of boil)	Citra	10 g	15 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	10 g	Boil	80 min
Fining	Mech irlandzki	5 g	Boil	10 min