Singel Hoop Citra

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg *(91.4%)*	80 %	5
Grain	Strzegom Wiedeński	0.3 kg *(5.2%)*	79 %	10
Grain	Pszeniczny	0.2 kg *(3.4%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---