

## citra v.5

- Gravity **12.1 BLG**
- ABV ---
- IBU **71**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount           | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Pilzneński             | 1.266 kg (27.1%) | 81 %  | 4   |
| Grain | zakawszający           | 0.1 kg (2.1%)    | 80 %  | 5   |
| Grain | Briess - Pale Ale Malt | 2.805 kg (60.1%) | 80 %  | 7   |
| Grain | Briess - Carapils Malt | 0.5 kg (10.7%)   | 74 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 22 g   | 60 min | 13.5 %     |
| Boil    | Citra | 20 g   | 30 min | 13.5 %     |
| Boil    | Citra | 16 g   | 15 min | 13.5 %     |
| Boil    | Citra | 16 g   | 5 min  | 13.5 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | fermentis  |