

## #3 Single Hop Citra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **5**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.9 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 (87%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.7%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	11.8 %
Boil	Citra	20 g	15 min	11.8 %
Boil	Citra	20 g	5 min	11.8 %
Boil	Citra	20 g	0 min	11.8 %
Dry Hop	Citra	50 g	4 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis