

# Cascadowa Citra

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **46**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE Optima	2.7 kg (34.6%)	80 %	7
Grain	PALE ALE Bruntal - Raven Trading	3 kg (38.5%)	80 %	7
Grain	MONACHIUM JASNY Viking	1.5 kg (19.2%)	78 %	18
Grain	Platki owsiane	0.6 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra USA 2019	30 g	60 min	12.9 %
Boil	Cascade USA 2019	30 g	60 min	8 %
Aroma (end of boil)	Citra USA 2019	20 g	-5 min	12.9 %
Aroma (end of boil)	Cascade USA 2019	20 g	-5 min	8 %
Dry Hop	Citra USA 2019	50 g	7 day(s)	12.9 %
Dry Hop	Cascade USA 2019	50 g	7 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	97.13 ml	fermentis