

# Cienias II Citra Single Hop

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **23**
- SRM **2.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (43.5%)	80 %	5
Grain	Pszeniczny	0.3 kg (13%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (13%)	79 %	16
Sugar	Milk Sugar (Lactose)	0.3 kg (13%)	76.1 %	0
Grain	Rye, Flaked	0.4 kg (17.4%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	citra	20 g	2 day(s)	1 %
Boil	citra	20 g	10 min	15 %
Whirlpool	citra	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---

## Notes

- citra whirlpool hopstand 78st C na 30min

następnym razem przeprowadzić eksperyment z whirlpoolem ala browar rzemieślniczy:  
93-90stC dodać chmiel mieszając intensywnie kilka minut ale musi być korekta IBU ok 15% mniej do gotowania ponieważ alfa kwasy działają

*Nov 12, 2017, 10:12 PM*