

# Citra Ostrego

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- Gravity **13.4 BLG**
- ABV ---
- IBU **29**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.84 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (75.9%)	80 %	8
Grain	Aromatic Malt	0.5 kg (9.5%)	78 %	50
Grain	Caramel/Crystal Malt - 10L	0.5 kg (9.5%)	75 %	5
Grain	zakwaszający	0.07 kg (1.3%)	90 %	7
Grain	Pszeniczny	0.2 kg (3.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	30 g	1 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %