

# Citra Single Hop IPA

- Gravity **16.8 BLG**
- ABV ---
- IBU **68**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (84.7%)   | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.7 kg (11.9%) | 78 %  | 4   |
| Grain | Platki owsiane            | 0.2 kg (3.4%)  | 85 %  | 3   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 30 g   | 45 min   | 12 %       |
| Boil                | Citra | 40 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Citra | 30 g   | 7 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Fining      | mech irlandzki  | 3 g | Boil | 15 min |
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |

## Notes

- Będzie moc  
*Mar 31, 2017, 12:07 AM*