

# Citra Single Hop IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **38.8 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt    | 8 kg (84.2%)  | 80 %  | 5   |
| Grain | Weyermann - Vienna Malt | 0.5 kg (5.3%) | 81 %  | 8   |
| Grain | Viking Wheat Malt       | 1 kg (10.5%)  | 83 %  | 5   |

## Hops

| Use for             | Name        | Amount | Time      | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Boil                | Citra (USA) | 20 g   | 60 min    | 13.5 %     |
| Aroma (end of boil) | Citra (USA) | 40 g   | 10 min    | 13.5 %     |
| Dry Hop             | Citra (USA) | 80 g   | 10 day(s) | 13.5 %     |
| Dry Hop             | Citra (USA) | 40 g   | 5 day(s)  | 13.5 %     |

## Yeasts

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

## Extras

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

|        |                |      |      |        |
|--------|----------------|------|------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 15 min |
|--------|----------------|------|------|--------|

## Notes

- Fermentacja burzliwa - 7 dni w temp 16st.  
Fermentacja cicha - 14 dni w temp 8st.  
*Oct 25, 2017, 6:07 PM*