

## citra v.5

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- Gravity **12.1 BLG**
- ABV ---
- IBU **71**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	1.266 kg (27.1%)	81 %	4
Grain	zakawszający	0.1 kg (2.1%)	80 %	5
Grain	Briess - Pale Ale Malt	2.805 kg (60.1%)	80 %	7
Grain	Briess - Carapils Malt	0.5 kg (10.7%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	22 g	60 min	13.5 %
Boil	Citra	20 g	30 min	13.5 %
Boil	Citra	16 g	15 min	13.5 %
Boil	Citra	16 g	5 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	fermentis