

citra v.8 rain

- Gravity **15 BLG**
- ABV ---
- IBU **58**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (90.9%) | 80 % | 8 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 13.7 % |
| Boil | Citra | 15 g | 30 min | 13.7 % |
| Boil | Citra | 15 g | 20 min | 13.7 % |
| Boil | Citra | 15 g | 10 min | 13.7 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |