

DDH Hazy Single Hop Citra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (66.7%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (16.7%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|