

# SH Citra

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **64**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (62.5%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (10.4%)	75 %	150
Grain	Oats, Flaked	0.3 kg (6.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Citra	25 g	15 min	12 %
Boil	Citra	25 g	10 min	12 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	Gozdawa