

# SH Double WCIPA Citra PintaXLidl

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **71**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type        | Name                                      | Amount        | Yield  | EBC |
|-------------|-------------------------------------------|---------------|--------|-----|
| Grain       | Viking Pilsner malt                       | 5 kg (89.3%)  | 82 %   | 4   |
| Sugar       | Candi Sugar, Clear                        | 0.5 kg (8.9%) | 78.3 % | 2   |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 0.1 kg (1.8%) | 99 %   | 9   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | flex  | 9.5 g  | 60 min   | 65 %       |
| Dry Hop | Citra | 150 g  | 2 day(s) | 12.9 %     |

## Yeasts

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

## Notes

- Woda:  
RO 2:1 kran  
Zacieranie 17L - gips 1.5 gr, 2 ml kwas mlekowy  
Wystadanie 7L - 2,5 ml kwas mlekowy  
*Jan 27, 2023, 4:07 PM*