

# Singel Hoop Citra

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.3 kg (89.8%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.3 kg (5.1%)  | 79 %  | 10  |
| Grain | Pszeniczny           | 0.2 kg (3.4%)  | 85 %  | 4   |
| Grain | Carahell             | 0.1 kg (1.7%)  | 77 %  | 26  |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 30 g   | 60 min   | 12 %       |
| Boil                | Citra | 10 g   | 30 min   | 12 %       |
| Boil                | Citra | 10 g   | 15 min   | 12 %       |
| Boil                | Citra | 10 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Citra | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Citra | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa - US West Coast | Ale  | Dry  | 10 g   | Gozdawa    |

## Notes

- Zasyb 58C  
Wystadzenie 76C  
*Jan 22, 2022, 1:08 PM*