Single hop citra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **4.6**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 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 kg *(83.3%)*	80 %	5
Grain	Viking Pilsner malt	1 kg *(16.7%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	30 g	60 min	13.5 %
Boil	Citra	15 g	30 min	13.5 %
Aroma (end of boil)	Citra	15 g	10 min	13.5 %
Dry Hop	Citra	40 g	4 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	150 ml	Fermentis