

# Single hop citra

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **4.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **11.3 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 (71.4%)	80 %	5
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Grain	Oats, Flaked	2 kg (28.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Culture	11 g	80
US-05	Ale	Culture	11 g	80

## Extras

Type	Name	Amount	Use for	Time
Other	Extra	0 g	Boil	0 min

## Notes

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