

# SINGLE HOP CITRA Cold IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (75%)	80 %	10
Grain	Weyermann - Carapils	0.2 kg (8.3%)	78 %	4
Grain	płatki ryżowe	0.4 kg (16.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	14.1 %
Boil	Citra	15 g	30 min	14.1 %
Boil	Citra	10 g	10 min	14.1 %
Whirlpool	Citra	15 g	1 min	14.1 %
Dry Hop	Citra	40 g	5 day(s)	14.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	8 g	Fermentis