

# Smash the Citra DDH

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	5.5 kg (100%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.9 %
Boil	Citra	20 g	15 min	12.9 %
Boil	Citra	20 g	10 min	12.9 %
Boil	Citra	20 g	5 min	12.9 %
Whirlpool	Citra	30 g	30 min	12.9 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	lactic acid	0 g	Mash	45 min
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