

# snigle hop citra

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **5.5**
- 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 **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Platki owsiane	1.5 kg (23.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Whirlpool	Citra	70 g	5 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---