

## #Sowa 57 - Citra Single Hop IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **71**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

| Type           | Name                                      | Amount       | Yield | EBC |
|----------------|---|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny                | 3.4 kg (68%) | 80 %  | 25  |
| Grain          | Rice, Flaked                              | 1 kg (20%)   | 70 %  | 2   |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 0.6 kg (12%) | 99 %  | 9   |

### Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | Citra            | 30 g   | 50 min   | 13.2 %     |
| Whirlpool | Citra            | 90 g   | 20 min   | 13.2 %     |
| Dry Hop   | Citra HBC 394 CV | 28.3 g | 4 day(s) | 3 %        |
| Dry Hop   | Citra            | 80 g   | 4 day(s) | 13.2 %     |

### Yeasts

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

### Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Fining | Whirlfloc T | 1.25 g | Boil      | 5 min    |
| Other  | Witamina C  | 4 g    | Secondary | 4 day(s) |