

# TOUDI CITRA SH

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **61**
- SRM **5.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.4%)  | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (15.9%)  | 81 %  | 4   |
| Grain | Carahell             | 0.3 kg (4.8%) | 77 %  | 26  |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 15 g   | 60 min   | 12 %       |
| Boil    | Citra | 35 g   | 30 min   | 12 %       |
| Boil    | Citra | 20 g   | 15 min   | 12 %       |
| Dry Hop | Citra | 30 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 30 g   | Fermentis  |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | Mech irlandzki | 10 g   | Boil    | 15 min |

## Notes

- 66\* 70"  
78\*, 10"  
Mar 16, 2018, 11:27 PM