

#60 Single hoop citra

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **20 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (89.8%)	80 %	5
Grain	Strzegom Wiedeński	0.3 kg (5.1%)	79 %	10
Grain	Pszeniczny	0.2 kg (3.4%)	85 %	4
Grain	Carahell	0.1 kg (1.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis