

# CITRA JASNE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Melanoiden Malt	0.5 kg (6.8%)	80 %	39
Grain	Monachijski	0.5 kg (6.8%)	80 %	16
Grain	Płatki owsiane	0.4 kg (5.4%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (6.8%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (6.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Whirlpool	Citra	75 g	0 min	12 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1056 American Ale	Ale	Slant	250 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	7 g	Mash	60 min
Water Agent	chlorek wapnia	3 g	Mash	60 min
Fining	wirflook	1 g	Boil	15 min