

Citra SH

- Gravity **14.7 BLG**
- ABV ---
- IBU **71**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Pale AleMalteurop | 6 kg (100%) | 79 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 45 g | 60 min | 13.5 % |
| Boil | Citra | 10 g | 15 min | 13.5 % |
| Boil | Citra | 10 g | 5 min | 13.5 % |
| Whirlpool | Citra | 65 g | 0 min | 13.5 % |
| Dry Hop | Citra | 70 g | 6 day(s) | 13.5 % |

Yeasts

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