

# Citra Single Hop

- Gravity **13.8 BLG**
- ABV ---
- IBU **69**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **69C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (77.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.5%)	79 %	16
Grain	Pszeniczny	0.2 kg (3.1%)	85 %	4
Grain	Pilzneński	0.25 kg (3.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.5 %
Boil	Citra	30 g	25 min	13.5 %
Boil	Citra	30 g	5 min	13.5 %
Whirlpool	Citra	30 g	20 min	13.5 %
Dry Hop	Citra	80 g	4 day(s)	13.5 %

## Yeasts

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