

# Citra Single Hop IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **38.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (84.2%)	80 %	5
Grain	Weyermann - Vienna Malt	0.5 kg (5.3%)	81 %	8
Grain	Viking Wheat Malt	1 kg (10.5%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	20 g	60 min	13.5 %
Aroma (end of boil)	Citra (USA)	40 g	10 min	13.5 %
Dry Hop	Citra (USA)	80 g	10 day(s)	13.5 %
Dry Hop	Citra (USA)	40 g	5 day(s)	13.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	10 g	Boil	15 min
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## Notes

- Fermentacja burzliwa - 7 dni w temp 16st.  
Fermentacja cicha - 14 dni w temp 8st.  
*Oct 25, 2017, 6:07 PM*