

# Citra Single Hop

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- Gravity **13.3 BLG**
- ABV ---
- IBU **46**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **-8.1 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.3 kg	80 %	4
Grain	Pszeniczny	0.4 kg	85 %	4
Grain	Weyermann - Carafa I	0.2 kg	70 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Citra	10 g	30 min	13.5 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %

## Yeasts

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