

# Citra - Sritra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (79.3%)	81 %	3.8
Grain	Pszeniczny	0.6 kg (10.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (6.9%)	80 %	13.5
Grain	Strzegom Karmel 30	0.2 kg (3.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	15 g	20 min	12 %
Boil	Citra	15 g	10 min	12 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.9 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min