

# DDH Hazy Single Hop Citra

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **65.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **53 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **38.9 liter(s)** of **76C** water or to achieve **65.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 9 kg (67.9%)   | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt  | 2 kg (15.1%)   | 81 %  | 5   |
| Grain | Płatki pszeniczne         | 1.25 kg (9.4%) | 85 %  | 3   |
| Grain | Płatki owsiane            | 1 kg (7.5%)    | 85 %  | 3   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 30 g   | 60 min   | 12 %       |
| Boil                | Citra | 50 g   | 20 min   | 12 %       |
| Boil                | Citra | 30 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra | 60 g   | 0 min    | 12 %       |
| Whirlpool           | Citra | 60 g   | 30 min   | 12 %       |
| Dry Hop             | Citra | 150 g  | 4 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                              |     |       |        |            |
|------------------------------|-----|-------|--------|------------|
| WLP013 - London<br>Ale Yeast | Ale | Slant | 300 ml | White Labs |
|------------------------------|-----|-------|--------|------------|