SH Citra

- Gravity 14.6 BLG
- ABV ----
- IBU **70**
- SRM **7.2**
- Style American IPA

Batch size

- Expected quantity of finished beer 25 liter(s)
- Trub loss 10 %
- Size with trub loss 27.5 liter(s)
- · Boil time 80 min
- Evaporation rate 10 %/h
- Boil size 31.2 liter(s)

Mash information

- Mash efficiency 85 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 21.4 liter(s)
- Total mash volume 27.5 liter(s)

Steps

- Temp 53 C, Time 0 min
 Temp 64 C, Time 60 min
 Temp 71 C, Time 15 min
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up 21.4 liter(s) of strike water to 57.7C
- Add grains
- Keep mash 0 min at 53C
- Keep mash 60 min at 64C
- Keep mash 15 min at 71C
- Keep mash 4 min at 77C
- Sparge using 15.9 liter(s) of 76C water or to achieve 31.2 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	4.9 kg (80.3%)	81 %	4
Grain	Monachijski	0.4 kg (6.6%)	80 %	20
Grain	Pszeniczny	0.6 kg <i>(9.8%)</i>	85 %	4
Grain	cara gold	0.2 kg (3.3%)	81 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	13.2 %
Boil	Citra	20 g	20 min	13.2 %
Boil	Citra	10 g	10 min	13.2 %
Boil	Citra	10 g	5 min	13.2 %
Aroma (end of boil)	Citra	10 g	15 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	13.2 %

Yeasts

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

Туре	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	10 g	Boil	80 min
Fining	Mech irlandzki	5 g	Boil	10 min