

# SH citra

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.82 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (76.9%)	85 %	7
Grain	Platki owsiane	0.4 kg (5.1%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (2.6%)	78 %	4
Grain	Carahell	0.2 kg (2.6%)	77 %	26
Grain	Wheat, Flaked	1 kg (12.8%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	8 min	12 %
Boil	Citra	25 g	15 min	12 %
Boil	Citra	55 g	1 min	12 %
Boil	Citra	45 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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