

SH Citra luty 2023

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (8.3%) | 80 % | 2 |
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 200 ml | --- |