

SH Citra P.K.

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **63**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 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 **19.8 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 **13.1 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (79.6%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (7.1%) | 80 % | 20 |
| Grain | Pszeniczny | 0.5 kg (8.8%) | 85 % | 4 |
| Grain | cara gold | 0.25 kg (4.4%) | 81 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13.3 % |
| Boil | Citra | 15 g | 20 min | 13.3 % |
| Boil | Citra | 8 g | 10 min | 13.3 % |
| Boil | Citra | 8 g | 5 min | 13.3 % |
| Aroma (end of boil) | Citra | 8 g | 15 min | 13.3 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 13.3 % |

Yeasts

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

| | | | | |
|--------------|-----|-----|-------|--------|
| Safale US-05 | Ale | Dry | 9.2 g | Safale |
|--------------|-----|-----|-------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 8 g | Boil | 80 min |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |