

## 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
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Safale US-05	Ale	Dry	9.2 g	Safale
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### Extras

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