

SH Citra przepis browaru abra

- Gravity **12.9 BLG**
- ABV ---
- IBU **64**
- SRM **9.8**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (20.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.5 kg (10.4%) | 75 % | 150 |
| Grain | Oats, Flaked | 0.3 kg (6.3%) | 80 % | 2 |
| Grain | Viking Pale Ale malt | 3 kg (62.5%) | 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 | Dry | 11 g | Gozdawa |