

# SH Double WCIPA Citra PintaXLidl

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **71**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (89.3%)	82 %	4
Sugar	Candi Sugar, Clear	0.5 kg (8.9%)	78.3 %	2
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.1 kg (1.8%)	99 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flex	9.5 g	60 min	65 %
Dry Hop	Citra	150 g	2 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Woda:  
RO 2:1 kran  
Zacieranie 17L - gips 1.5 gr, 2 ml kwas mlekowy  
Wystadanie 7L - 2,5 ml kwas mlekowy  
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