

# singelhop citra

- Gravity **18.9 BLG**
- ABV ---
- IBU **50**
- SRM **11.4**
- 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 **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale ale weyermann	5 kg (71.4%)	80 %	5.5
Grain	słód karmelowy jasny	1 kg (14.3%)	75 %	30
Grain	Carahell	1 kg (14.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	60 min	13.5 %
Boil	citra	30 g	25 min	13.5 %
Whirlpool	citra	100 g	60 min	13.5 %
Dry Hop	citra	50 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	11 g	Mash	60 min
Fining	mech irlandzki	5 g	Boil	20 min