

## single hop citra

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 4 kg (63.2%)   | 80 %  | 5   |
| Grain | Pszeniczny             | 0.63 kg (10%)  | 85 %  | 4   |
| Grain | Strzegom Pilzneński    | 1.5 kg (23.7%) | 80 %  | 4   |
| Grain | Strzegom Karmel<br>150 | 0.2 kg (3.2%)  | 75 %  | 150 |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 30 g   | 50 min | 12 %       |
| Boil                | Citra | 30 g   | 15 min | 12 %       |
| Boil                | Citra | 30 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Citra | 10 g   | 0 min  | 12 %       |

### Yeasts

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

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|