

# Cienias II Citra Single Hop

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **23**
- SRM **2.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 1 kg (43.5%)   | 80 %   | 5   |
| Grain | Pszeniczny                 | 0.3 kg (13%)   | 85 %   | 4   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (13%)   | 79 %   | 16  |
| Sugar | Milk Sugar (Lactose)       | 0.3 kg (13%)   | 76.1 % | 0   |
| Grain | Rye, Flaked                | 0.4 kg (17.4%) | 78.3 % | 4   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Dry Hop   | citra | 20 g   | 2 day(s) | 1 %        |
| Boil      | citra | 20 g   | 10 min   | 15 %       |
| Whirlpool | citra | 20 g   | 30 min   | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | ---        |

## Notes

- citra whirlpool hopstand 78st C na 30min

następnym razem przeprowadzić eksperyment z whirlpoolem ala browar rzemieślniczy:  
93-90stC dodać chmiel mieszać intensywnie kilka minut ale musi być korekta IBU ok 15% mniej do  
gotowania ponieważ alfa kwasy działają

*Nov 12, 2017, 10:12 PM*