SH Citra luty 2023

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg *(16.7%)*	79 %	16
Grain	Weyermann - Carapils	0.5 kg *(8.3%)*	78 %	4
Grain	Oats, Flaked	0.5 kg *(8.3%)*	80 %	2
Grain	Viking Pale Ale malt	4 kg *(66.7%)*	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	Slant	200 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.